

Bethabara

Cook Book



1788 Gemein Haus

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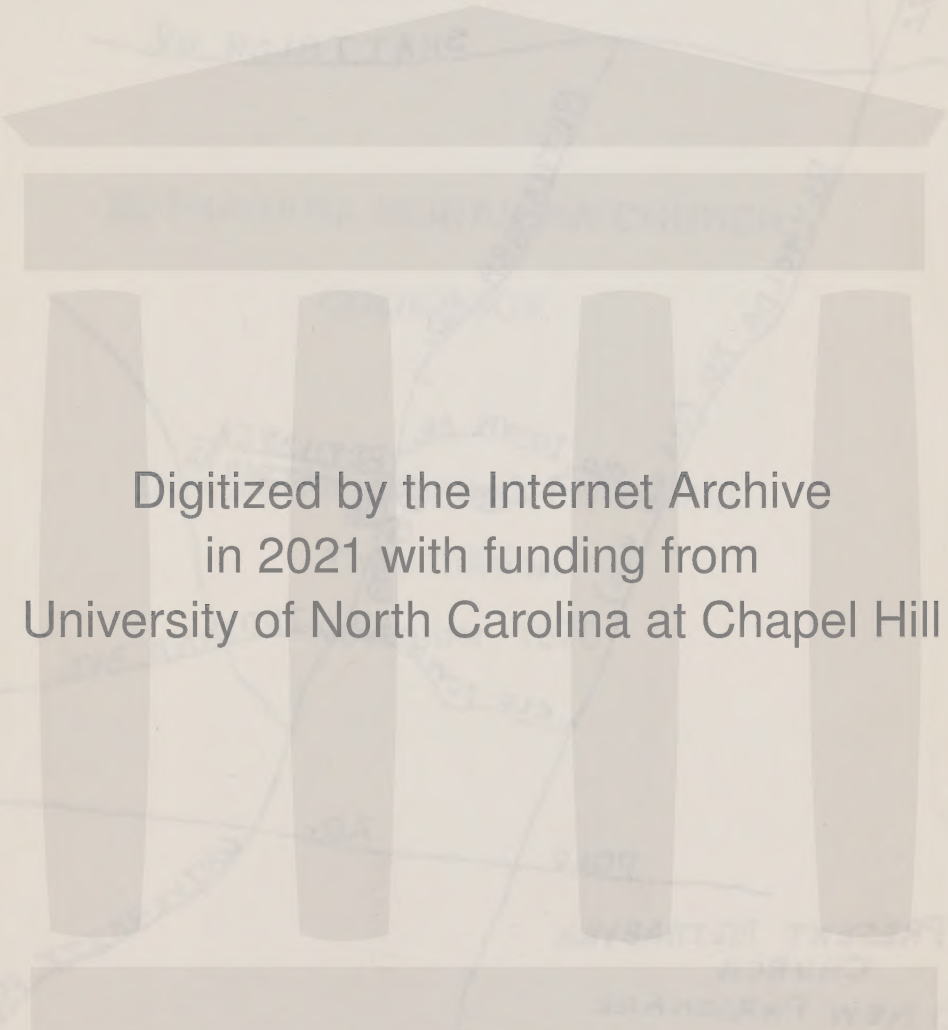
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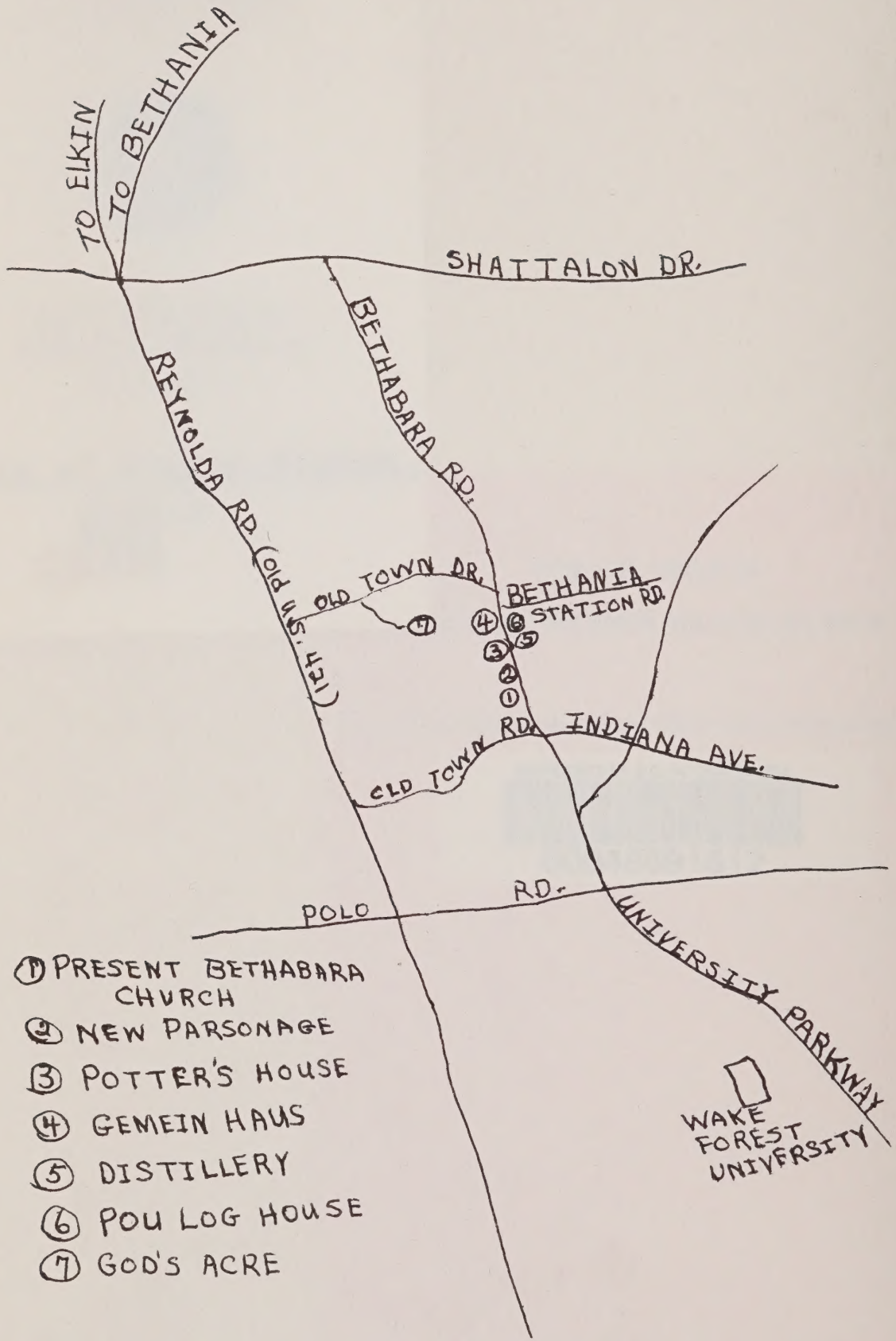
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- ① PRESENT BETHABARA CHVRCH
- ② NEW PARSONAGE
- ③ POTTER'S HOUSE
- ④ GEMEIN HAUS
- ⑤ DISTILLERY
- ⑥ POULOG HOUSE
- ⑦ GOD'S ACRE

WAKE
FOREST
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BETHABARA MORAVIAN CHURCH
COOKBOOK

Compiled by Women's Fellowship

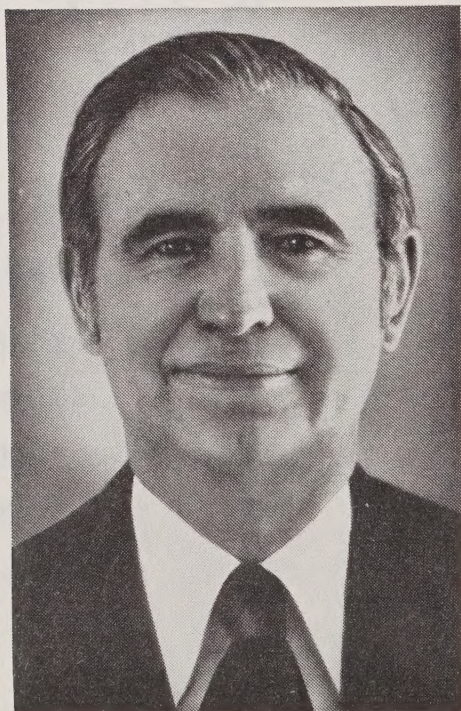
Third Edition

November, 1976



Sketched by Bill James

Bethabara Moravian Church
2100 Bethabara Road
Winston-Salem, N. C.



Henry A. Lewis

Reverend Henry A. Lewis, Pastor

C641.5

B566

1976



DEDICATION

This book is dedicated in loving memory of the late Luray Blackburn Spikula by the Women's Fellowship of Bethabara Moravian Church.

Luray was a faithful member of Bethabara for many years. She was active in the Women's Fellowship and served as its president from 1968 to 1970. She lived abundantly -- not mere existence, but days poured full and running over with giving and doing -- with living and loving for others.

There was always present in her the motivation of love from the teaching that "in giving ye shall receive."

gift - Family of Gloria Blythe

OUR PURPOSE

The Women's Fellowship of Bethabara Moravian Church publishes this cookbook in order to preserve our rich heritage of customs, history, beliefs and favorite recipes. The recipes have been collected from Bethabara members, former members, wives of ministers who have served Bethabara and from the cookbooks of deceased members.

We express our thanks to all who have assisted us in anyway. This is a joint labor of love on the part of those of us who worked on the book, and you who have purchased copies of it. It is our hope that through this project we can keep the traditions of Bethabara alive for generations to come.

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Vegetables and Fruits: Mrs. Richard Hine

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Ecology and Health Food Tips:

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Food Served to a President's Wife:

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Heritage Recipes: Mrs. Bernard Davis

Tips for Career Women: Mrs. W. T. Sprinkle

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BUILDING FOR OTHERS

An old man going a lone highway,
Came, at the evening cold and gray,
To a chasm vast and deep and wide.

The old man crossed in the
twilight dim,
The sullen stream had no fear to him.
But he turned when safe on the
other side
And built a bridge to span the tide.

"Old Man", said a fellow pilgrim near,
"You are wasting your time building here;
Your journey will end with the ending day,
You never again will pass this way;
You've crossed the chasm, deep and wide,
Why build this bridge at evening
tide?"

The builder lifted his old gray head;
"Good friend, in the path I have
come," he said
"There followed after me today
A youth whose feet must pass
this way.
This chasm has been as naught to me,
To that fair-haired youth may a
pitfall be,
He, too, must cross in the twilight
dim;
Good friend, I am building this bridge
for him!"

Author Unknown

ABBREVIATIONS

+. = teaspoon
T. = tablespoon
c. = cup
oz. = ounce
lb. = pound
pt. = pint

qt. = quart
pk. = peck
bu. = bushel
ingred. = ingredients
med. = medium
min. = minute

SIZE OF CAN

8 oz. = 1 c.
Picnic = 1 1/2 c. or 10 oz.
No. 1 = 2 c. or 16 oz.
No. 2 = 2 1/2 c. or 20 oz.
No. 2 1/2 = 3 1/2 c. or 28 oz.
No. 3 = 4 c. or 32 oz.
No. 10 = 13 c. or 6 lbs.

WEIGHTS AND MEASURES

3 t. = 1 T.
16 T. (liquid) = 1 c.
12 T. (dry) = 1 c.
2 c. = 1 pt.
4 c. = 1 qt.
1 pt. heavy cream = 2 c. or 4 c. whipped
1 pt. water or milk = 1 lb.
1 qt. sifted flour = 1 lb.
2 c. butter or Crisco = 1 lb.
1 c. chopped nuts = 1/4 lb.
60 T. ground coffee = 1 lb.
8-10 eggs = 1 lb.
2 T. butter = 1 oz.
1 sq. bitter chocolate = 1 oz.
16 oz. = 1 pt. or 1 lb.
3 c. corn meal = 1 lb.
2 1/4 c. white sugar = 1 lb.
2 1/4 c. to 2 1/2 c. packed brown sugar = 1 lb.
4 to 4 1/2 c. sifted confectioner's sugar = 1 lb.

APPROXIMATE CONVERSIONS TO METRIC MEASURES

When You Know	Multiply by	To Find
LENGTH		
inches	2.5	centimeters
feet	30	centimeters
yards	0.9	meters
miles	1.6	kilometers
AREA		
square meters	1.2	square yards
square inches	6.5	square centimeters
square feet	0.09	square meters
square yards	0.8	square meters
square miles	2.6	square kilometers
acres	0.4	hectares
MASS (weight)		
ounces	28	grams
pounds	0.45	kilograms
short tons (2000 lbs.)	0.9	tonnes
VOLUME		
teaspoons	5	milliliters
tablespoons	15	milliliters
fluid ounces	30	milliliters
cups	0.24	liters
pints	0.47	liters
quarts	0.95	liters
gallons	3.8	liters
cubic feet	0.03	cubic meters
cubic yards	0.76	cubic meters
TEMPERATURE		
Fahrenheit temperature	subtract 32, multiply by 5/9	Celsius temperature

APPROXIMATE CONVERSIONS FROM METRIC MEASURES

When You Know	Multiply by	To Find
---------------	-------------	---------

LENGTH

millimeters	0.04	inches
centimeters	0.4	inches
meters	3.3	feet
meters	1.1	yards
kilometers	0.6	miles

AREA

square centimeters	0.16	square inches
square meters	1.2	square yards
square kilometers	0.4	square miles
hectares	2.5	acres

MASS (weight)

grams	0.035	ounces
kilograms	2.2	pounds
tonnes	1.1	short tons

VOLUME

milliliters	0.03	fluid ounces
liters	2.1	pints
liters	1.06	quarts
liters	0.26	gallons
cubic meters	35	cubic feet
cubic meters	1.3	cubic yards

TEMPERATURE

Celsius temperature	multiply by $9/5$, add 32	Fahrenheit temperature
------------------------	-------------------------------	---------------------------

SUBSTITUTIONS

In Place Of:

Use:

1 c. sifted cake flour	1 c. minus 2 T. sifted all-purpose flour
1 whole egg (for thickening or baking)	2 egg yolks
1 c. butter or margarine for shortening	7/8 c. lard with 1/2 t. salt or 1 c. hydrogenated fat such as Crisco
1 square chocolate (1 oz.)	3 or 4 T. cocoa plus 1/2 T. shortening
3 T. carob root powder plus 2 T. water	1 oz. chocolate square
1 T. cornstarch (for thickening)	2 T. flour
1 t. baking powder	1/4 t. soda plus 1/2 t. cream of tartar
1 c. fresh sweet milk	1/2 c. evaporated milk plus 1/2 c. water; or 1/2 c. condensed milk plus 1/2 c. water (reduce sugar in recipe); or 4 T. powdered milk plus 1 c. water
1 c. sour milk for baking	1 c. sweet milk mixed with one of the following: 1 T. vinegar; or 1 T. lemon juice; or 1 3/4 t. cream of tartar
1 c. sweet milk and 2 t. baking powder (for baking)	1 c. sour milk plus 1/2 t. soda
1 T. flour (for thickening)	1/2 T. cornstarch, potato starch, rice starch or arrow root starch; or 1 T. granulated tapioca
1 c. brown sugar (firmly packed)	1 c. granulated sugar
1 c. canned tomatoes	about 1 1/3 c. cut up fresh tomatoes, simmered 10 min.
1 c. honey	3/4 c. sugar plus 1/4 c. liquid
1 c. all-purpose flour (for baking breads)	up to 1/2 bran, whole wheat flour, or corn meal plus 1/2 c. all-purpose flour

SUBSTITUTIONS (continued)

herbs - 1/3 to 1/2 t. 1 T. fresh
dried

To reduce recipes: use exactly one-half the amounts of each ingredient. For example, if recipe calls for less than one egg, beat up whole egg and divide exactly.

To increase recipes: use exactly twice the amount of each ingredient.

COOKING TERMS

Bake - to cook in dry heat

Baste - to moisten meat or other foods as it bakes

Beat - to mix by stirring rapidly

Blanch - to place briefly in boiling water

Blend - stir ingredients together

Boil - to cook in liquid until boiling point is reached

Brush - to coat with a basting substance

Cream - to blend to make a fluffy mixture

Cut - blend until an even mixture is formed

Devil - highly seasoned food

Dissolve - to melt

Dust - to coat lightly with flour or sugar

Flake - to pull portions of meat apart

Flame - to put lemon extract on a sugar cube and light
or lighting an alcoholic beverage

Fry - to cook in a small amount of fat or deep fry

Glaze - to coat with a mixture

Julienne - thin, long strips of food

Marinate - to soak food in vinegar type solution to
tenderize and improve flavor

Mask - to completely coat

Puree - to force food through a sieve or blender

Poach - to cook in liquid to cover

Saute - to cook in a small amount of fat

Scald - to heat liquid to just below boiling point

Scallop - to place food and a sauce in layers

Sear - to brown meats quickly

Simmer - to cook liquid to just below boiling point

Whip - to beat rapidly

OVEN TEMPERATURES (Fahrenheit)

Slow oven	.250° to 325°
Moderately slow oven . .	.325° to 350°
Moderate oven	.350° to 375°
Moderately hot oven . .	.375° to 400°
Hot oven	.400° to 450°
Quick oven	.450° to 500°
Very hot oven	.500° to 575°

To convert Fahrenheit into Centigrade,
subtract 32, multiply by 5, divide by 9.

To convert Centigrade into Fahrenheit
go into reverse. Multiply by 9, divide
by 5, add 32.

Water boils at 212° F., 100° C.



Sketched by Bill James

Bethabara's History, Customs, & Receipes

The wind is whispering through the trees.
It is speaking of an era long past...
Of happy people in a new, free land
With a chance for tomorrow
and a place to worship their Lord.
They prayed, my Lord, they prayed.

A song is drifting through the air,
Sung by a stout and hardy bunch
As they cleared the land and erected a fort,
And the Moravians ate their first Lovefeast
In a small, crude church, new made.
They sang, my Lord, they sang.

Plows were pulled over God's green earth
And a harvest was reaped from the soil.
It was hard bought and hard won
With much hard work, patience, perseverance,
And many prayers to the God they loved.
They toiled, my Lord, they toiled.

Winter came and took its toll on the weak,
Cutting down all who were not strong
And ready to fight for lung and life.
Many fell under the cold's cursed blow,
The graveyard on the hill saw and could not forget.
They wept, my Lord, they wept.

And now I am left to carry on the story
Of a people strong in the stuff of which life is made.
They cleared the land and made a home for me
That I might be a Moravian, too.
I can still see their faces mirrored in the sky.
They sighed, my Lord, they sighed.

Cynthia Clodfelter
Age 15

A KEYHOLE VIEW OF THE EARLY HISTORY OF THE
"UNITAS FRATRUM" AND THE BEGINNING OF
BETHABARA MORAVIAN CHURCH

Throughout the ages, tales of courage and daring, zeal and heroism, have held the interest of mankind; and the story of the early Unitas Fratrum is as dramatic a tale as ever was told.

It began with John Hus, of Bohemia, the "reformer before the reformation". He protested against the abuses he found in his Roman Catholic Church and with fearless, fiery eloquence called on all around him to awake to righteousness and live Godly lives based on the doctrines found in the Holy Scriptures. His words and their truth carried conviction to many souls, but won for him a martyr's death at the stake on July 6, 1415, because, with dauntless courage, he refused to deny his faith and retract his statements. Those who silenced the tongue of the preacher could not unsay his message which rang in the hearts of earnest men and women who agreed to try to put the doctrines of Hus into their lives.

Around March 1, 1457, they organized the Unitas Fratrum (Unity of the Brethren) and adopted the precepts of the Bible as their rule of conduct. Their Society grew rapidly but the Catholic priests resented anything that tended toward religious independence. It became evident that the Unitas Fratrum must have its own organization and its own ministry if it continued to exist.

In that day possession of the Apostolic Succession was essential for a church of recognized standing; so in 1467, a Waldensian Bishop was asked to give it to the Unitas Fratrum by consecrating, as bishops, three men belonging to the Unity. He consented and with this start, an independent ministry was established; and the Unitas Fratrum became the first fully organized Protestant Church.

Years of persecution followed. Members of the Unity suffered greatly; many were driven from their homes; many were imprisoned and put to torture. Their chapels were burned by the Catholics and they were forced to meet secretly in the forests. However, the leaders remained firm, the wealthy members aided the poorer, and gradually the persecution died out.

The Unity grew rapidly with the rebuilding of chapels and the founding of schools. A printing press was set up and religious music developed. Hymns were written or adapted and a hymn book was printed. Martin Luther became well known in Germany and the news of the beginning of "the reformation" was received with joy by the Unitas Fratrum, already grown to a membership of 200,000 despite the merciless assaults made against it.

The problems of these brave people continued, but they never gave up. A young nobleman known as Nicholas Lewis, Count Zinzendorf, became interested in the work of these dedicated people and he provided a home for some of them on his estate during a time of further persecution.

From there Moravians went forth as the first missionary church into many wide-spread areas to preach the gospel of Jesus Christ. A settlement was begun in Bethlehem, Pennsylvania and from there came the first settlers to Bethabara, the oldest congregation of the Moravian Church in the South.

On October 8, 1753, a company of fifteen single Brethren left Bethlehem, Pennsylvania. Bernard Adam Grube, pastor; Jacob Losch, warden; Hans Kalberlahn, physician; Hans Peterson, tailor; Christopher Merkley, baker; Friedrich Jacob Pfeil, shoemaker and tanner; Jacob Lung, gardener; Erich Inglebretsen and Heinrick Feldhause, carpenters; Herman Losch, Johannes Lisher and Jacob Beroth, farmers; and three other men who returned to Pennsylvania after a brief stay. Women were not allowed to come to this wilderness area until two years later.

In a great covered wagon drawn by six horses, these men started their journey. Passing through rivers which had to be forded, where banks had to be cut down to make it possible to drive in and out, these brave men continued

over wild and steep mountains and through dense forests and sparsely settled territories. Almost six weeks later on November 17, 1753 at three o'clock on a snowy, cold Saturday afternoon, they reached the spot where now stands the village of Bethabara, known to some as "Old Town".

In an empty trapper's hut, formerly built and occupied by Hans Wagoner, a German, they took shelter. In the evening they wrote in their dairies that they were indeed in the wilderness for they had heard wolves howling round the cabin.

That same evening of their arrival, those tired but thankful men held the first lovefeast here and the following hymn was written and sung:

"We hold arrival lovefeast here
In Carolina land.
A company of brethren true,
A little pilgrim band.

Called by the Lord to be of those,
Who through the whole world go,
To tell of Jesus everywhere,
And naught but Jesus know."

During the first few months, this hut was home to the Brethren. From it, they went out to fell the trees, clear the land and plant their winter wheat. They waited until the following March to build themselves a better shelter.

Within the next few years, additional settlers including women arrived. More land was cleared, homes were built, and the peaceful little valley was transformed into a thriving village. In 1756 a log church was built inside a stockade. Although the Indians never raided the village, colonists from around fled to Bethabara and the stockade for protection during the perilous days of the French and Indian War. Bernard Adam Grube, the first pastor, gave their settlement the significant scriptural name, "Bethabara", a Hebrew word meaning "House of Passage" or "House of Tarrying".

Successive years witnessed increased growth and expansion; and at the outbreak of the Revolutionary War, the entire valley was filled with log buildings. While this struggle was at its height, in 1778, the first stone building was erected. This building, originally used as a distillery, was renovated in 1939 and used as the parsonage until May, 1961. Both this building and the historic old church, erected in 1788, were made of stone and local handmade brick. The stone church, sometimes called the "Gemein Haus" is still used for special occasions such as significant musical programs, special worship services, weddings, etc. A hostess is on duty to conduct touring groups, school groups and others desiring to see the building and its grounds. The rooms separated from the church sanctuary by a partition constituted the original parsonage and was used as such until 1939.

Items of particular interest in the church are: the handmade pulpit, the thick stone walls (approximately two feet thick), the hand hewn timbers which are held together with pegs, the wide floor boards, the unique window locks, the antique cupboards, the large fireplaces, the kitchen "Dutch Oven", the food cellar, and articles on exhibit in the museum.

In recent years archaeological excavation uncovered the foundations and cellars of the early buildings at Bethabara. The distillery, built in 1788, was converted into a museum with exhibits of the early community. The restoration of the 1788 Gemein Haus was completed in 1971. This area is now incorporated as Historical Bethabara Park.

The congregation continued to use the 1788 historic church as a place of worship until 1953, when they moved into the new Christian Education Building one block south. The present sanctuary was completed in 1971.

THE ADVENT WREATH

The Advent Wreath has been an old tradition throughout Christendom. When Advent comes a month before Christmas, many homes begin the symbolic use of their wreaths. In

order to symbolize the Advent period of preparation, four candles are embedded in a circle of evergreens. On the first Sunday in Advent one candle is lit; on the second Sunday, two candles are lit; on the third, three; and on the fourth Sunday four candles are set aflame, proclaiming Jesus "the Light of the World".

THE PUTZ

The word "Putz" simply means a decoration, but American Moravians use it in a special way to mean a distinctive kind of Christmas decoration. Probably the idea came from the church of the Middle Ages when priests placed figures of the Holy Family in the churches so that their unlettered people might get a clearer idea of the Christmas story.

What ever the origin, the Moravian settlers in America brought the idea with them and carried it out at an early date. Levering's History of Bethlehem does not give the date of its introduction into Pennsylvania but the putz is a cherished custom in that state, and was the first one in the United States.

The Bethabara diarist put in many interesting details of life in that village, so it is known that men and women of Bethabara arranged a putz there in 1760.

(Notes on Putz by Mrs. Henry A. Lewis)

THE BAND AND MUSIC

The love of music was evident from the very beginning of Bethabara. The first instruments used were a trumpet and some flutes. The band is a very important part of our church services. It always plays prior to the service on special occasions and at many other times during the year.

One of the favorite hymns of the congregation has been sung at Bethabara for a long time:

"Jesus makes my heart rejoice,
I'm His sheep and know His voice;

He's a Shepherd, kind and gracious,
And His pastures are delicious,
Constant love to me He shows,
Yea, my very name He knows.

Trusting His mild staff always
I go in and out in peace;
He will feed me with the treasure
Of His grace in richest measure;
When a thirst to Him I cry.
Living water He'll supply.

Should not I for gladness leap,
Led by Jesus as His sheep?
For when these blest days are over
To the arms of my dear Saviour
I shall be conveyed to rest.
Amen, yea, my lot is blest."

Henrietta Louise Van Hayn, 1776

MORAVIAN BLESSINGS

Come, Lord Jesus, our guest to be
And bless these gifts bestowed by Thee.
Amen.

Be present at our table, Lord.
Be here and everywhere adored.
From Thine all bounteous hand, our food,
May we receive with gratitude.
Amen.

The brief history of the Unitas Fratrum and early
Bethabara Church and its customs were compiled by
Mrs. M. A. Cleckley.

LOVEFEAST

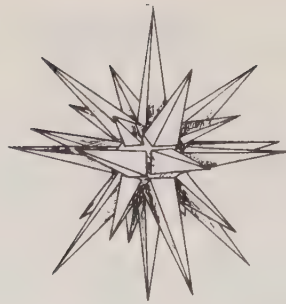
Moravian Lovefeast and Candle Services have been used to commemorate the birth of Christ since 1747 when the first candle service was held on Christmas Eve in Germany. The first lovefeast and candle service in America was held in 1756 in Pennsylvania, the first in Bethabara in 1762.

The bees-wax candles, with their soft glowing flames, symbolize the fact that Christ is the Light of the World.

The partaking of the simple meal of buns and coffee reminds us that He was born to bring peace and goodwill among all men.

When a child soloist of the children's choir sings "Morning Star" during the lovefeast, it is a reminder that Jesus is a "bright and morning star" to all who trust and love Him. The child soloist reminds us that He came in the lowliness and innocence of childhood.





The many pointed star, usually constructed of heavy paper, has been used for generations by people of all faiths in Central Europe. It was probably introduced in America by the Moravian settlers, and thus it is often called "the Moravian Star." It is also called "the Advent Star" at times, because it is hung and electrically lighted in almost every Moravian Church on the first Sunday in Advent, and in most remains until after Epiphany. It symbolizes the presence of Jesus, who was referred to in scripture as the bright and morning star. It reminds us of the star that guided the wise men to worship him in the manger. Its many points remind us that God's love goes out in all directions to all people.

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MINISTERS OF BETHABARA CONGREGATION
November 17, 1753 through 1974

1.	Bernard Adam Grube	1753-1754
2.	John Jacob Friis	1754-1755
3.	Christian Henry Rauch	1755-1756
4.	Christian Seidel	1756-1759
5.	John Ettwein	1759-1766
6.	John Michael Graff	1762-1773
7.	Laurenz Bagge	1773-1784
8.	John Jacob Ernst	1784-1791
9.	Abraham Hessler	1791-1800
10.	John Jacob Ernst	1800-1802
11.	Christian David Buchholz	1802-1802
12.	Simon Peter	1802-1811
13.	Johann Peter Kluge	1811-1813
14.	Johann Ludwig Strchle	1813-1827
15.	Christian Jacobson	1827-1832
16.	Gottlob Byhan	1832-1837
17.	George F. Bahnson	1837-1838
18.	Julius T. Bechler	1838-1839
19.	Johann Renatus Schmidt	1839-1847
20.	F. F. Hagen	1847-1849
21.	L. T. Oerter	1849-1854
22.	Maximilian E. Grunert	1854-1857
23.	Jacob Siewers	1857-1865
24.	C. L. Rights	1865-1873
25.	E. P. Greider	1873-1875
26.	J. B. Leinbach	1875-1877
27.	R. P. Leinbach	1877-1892
28.	John F. McCuiston	1892-1901
29.	C. D. Crouch	1901-1906
30.	Leon G. Luckenbach	1906-1911
31.	John F. McCruiston	1912-1920
32.	Walser H. Allen	1921-1922
33.	Bishop Edward Ronthaler	1923-1923
34.	Edgar A. Holton	1924-1927
	Vacant	1928
35.	Howard G. Foltz	1929-1934
36.	Charles B. Adams	1934-1943
37.	Edward T. Mickey	1944-1947
38.	C. Truett Chadwick	1947-1949
39.	K. Edwin Fussell	1949-1957

MINISTERS OF BETHABARA CONGREGATION (continued)

40.	Paul Allison Snider	1958-1963
41.	John Bills	1963-1965
42.	C. Jerome Livengood	1965-1972
43.	Henry A. Lewis	1972-

MORAVIAN LOVEFEAST BUNS

1 pkg. active dry yeast
1/4 c. warm water
1 egg
1 c. sugar
1/4 c. soft butter or shortening
1 t. salt
1/4 c. warm mashed potatoes
7 to 8 c. sifted all-purpose flour (about)
2 c. warm water
1/4 c. melted butter or light cream

Add yeast to the 1/4 c. warm water and stir until dissolved. Beat eggs and stir slightly in a lg. bowl; mix in sugar. Add butter mixture, salt, mashed potatoes and yeast mixture; mix until blended. Add flour and the 2 c. warm water alternately to make a soft dough. It may be necessary to add an additional 1/3 c. flour. Turn out onto a floured board and knead until smooth, about 10 min. Place in a greased bowl, cover with damp towel and let rise in a warm place (85°) until double in bulk, about 1 to 1 1/2 hrs. Turn dough out onto a floured board and punch down. Shape into buns about 3-4 in. in diameter. (If preferred, other type of rolls, such as clover leaf, can be made with this dough.) Place on a greased baking sheet, leaving about 2 in. between buns. Cover with a damp cloth and let rise in a warm place until double in bulk, about 1 hr. Heat oven to 400° F. and bake buns for 20 min. or until golden brown. Brush with melted butter or cream while still hot. Makes about 1 doz. rolls.

Eleanore Lewis (Mrs. Henry A.)

BUTTER SEMMELS (Coffee Cake)
(A Moravian "companies" delicacy)

2 c. milk, scalded	1/2 c. mashed potatoes
6 c. flour	1/2 yeast cake, dissolved in
1/2 t. salt	1/4 c. warm water
1 c. granulated sugar	1/4 c. powdered sugar
2 eggs, well beaten	2 T. butter, melted
1/2 c. butter	

This batter must be made in the early evening and set to rise in a warm place until morning. Mix together the dissolved yeast cake, mashed potatoes and 1/2 c. of the sugar. Let stand for 4 hrs. To the scalded milk, add the butter and stir until melted. When cool add the eggs, 1/2 c. of sugar, and salt and combine with the yeast mixture. Sift in the flour and knead thoroughly. Cover and let rise in a warm place until morning. Roll out to about 1/4 in. thick, brush the dough with melted butter and cut in 2 in. sqs. Turn up the 4 corners toward the center. Place on a greased baking sheet about 2 in. apart and let rise until light. Bake in a hot oven 450° F. for 20 min. Remove from oven, brush with melted butter and sprinkle with powdered sugar. Serve hot with plenty of coffee.

Eleanore Lewis (Mrs. Henry A.)

CORN MEAL STUFFING FOR WILD GAME

3 c. broth, chicken broth may be used if needed for sufficient quantity of broth	2/3 c. celery chopped
2/3 c. corn meal	2 onions, small, chopped fine
2 1/2 c. bread crumbs	salt, pepper and other seasonings
1 egg, well beaten	as desired

Put chicken and other broth in pan and heat to boiling. Stir in corn meal slowly. Cook for about 10 min. and add 2 1/2 c. bread crumbs, the egg and other ingred. and mix well. Stuff as for other fowl or wild game.

Swaneda Cleckley (Mrs. M. A.)

STUFFING FOR WILD GAME

Apple stuffing for 1 wild duck:

STUFFING FOR WILD GAME (continued)

3 c. bread crumbs, stale	3 T. butter, melted
1 Jonathan or other sour apple, diced	1 t. salt
1 onion, chopped fine	1/2 c. raisins

Combine all ingred. with enough water to moisten. Stuff duck and arrange surplus dressing around duck in the pan. Bake until tender and brown as desired if not browned adequately in the baking process.

Swaneda Cleckley (Mrs. M. A.)

DOUGHNUTS

1/2 c. sugar	1 t. salt
1/2 c. lard	1/2 t. nutmeg
2 eggs	flour enough to make a very soft dough
1 c. mashed potatoes	
1 yeast cake dissolved in 3/4 c. warm water	

Mix at night following instructions for dissolving yeast shown on the pkg. Mix as for any yeast bread adding remaining ingred. Let rise until morning. Knead and make into doughnuts using a minimum amt. of flour to keep dough from sticking. Let rise until double in size and fry in hot grease. The success of these doughnuts depends mainly on keeping the dough as soft as possible.

Swaneda Cleckley (Mrs. M. A.)

ORIGINAL SUGAR CAKE (Old Salem Recipe)

1 c. mashed potatoes	1 yeast cake dissolved in
1/2 c. brown sugar	1/2 c. warm water

The potatoes should be fresh-cooked and mashed just before using. Stir the above together and let stand until light.

1 egg, slightly beaten	1 t. salt
1 c. slightly warm milk	enough flour to make a rather soft dough
3/4 c. melted lard	

SUGARCAKE (continued)

Let rise, put on tins, spreading out the dough flat with the hands, and let rise again. Cream together brown sugar, butter and cinnamon, (a piece of butter the size of a walnut and a handful of sugar with a sprinkling of cinnamon is the amt. for 1 cake) and spread on the cakes, and bake in a moderate oven. The dough should be made at night and left to rise until morning, provided it is not made before 10 o'clock and is baked quite early in the morning. The original recipe calls for liquid yeast (1 c.) and I am under the impression that my mother never used an entire yeast cake (Fleischman). However I am not certain of that. This amt. makes 2 sugar cakes - tins should be well greased with lard. This recipe was given to me by Mrs. Lucy Leinbach Wenhold (Salem College). It was her mother's original recipe.

Swaneda Cleckley (Mrs. M. A.)

MORAVIAN MINTS

3 c. confectioner's sugar	12 drops oil of peppermint or
1 c. boiling water	12 drops of oil of wintergreen

Boil sugar and water until when dropped in cold water it forms a soft ball. Add the peppermint, remove from stove and beat until it thickens. Then drop from spoon in thin patties on buttered or oiled paper. If wintergreen is used, color with red or green food coloring.

Eleanore Lewis (Mrs. Henry A.)

LOVEFEAST COFFEE

3 gal. water	1 lb. coffee
1 qt. milk	2 lb. sugar

Let water come to a boil; drop coffee (which has been placed in a cloth bag) into boiling water and reduce heat. Let stand without boiling 10-15 min., stirring bag through water. Remove coffee bag. Add sugar and dissolve. Add milk. Keep hot until ready to serve.

MORAVIAN CHRISTMAS COOKIES

Beat well 1 c. lard, 2 c. sugar and 1 pt. molasses. Add 3 t. soda dissolved in 1 c. boiling water. Stir in 2 c. flour, 1 t. allspice, 1 t. ginger, 1 t. cloves, 1 t. cinnamon, 1/2 t. salt. (Note: use fresh spices.) Add more flour to make a very stiff dough. Roll out thin and cut with assorted cookie cutters. Place on greased cookie sheet. Bake 8-10 min. 350° F. until lightly browned.

MORAVIAN WHITE CHRISTMAS COOKIES

2 c. butter	1 t. soda, dissolved in
3 c. granulated sugar	1/4 c. boiling water
5 eggs, well beaten	4 or 5 c. flour
1 c. cream	

Cream butter and sugar together until well blended. Beat the eggs and add. Stir in the dissolved soda. Sift the flour and add alternately with the cream. Mix thoroughly. Dough must be stiff enough to roll. Chill for several hrs. Roll out thin on floured board and cut with fancy cookie cutters. Bake in moderate oven 350° F. about 12 min.

Eleanore Lewis (Mrs. Henry A.)

CRULLERS

3 eggs	4 level t. baking powder
butter size of an egg	nutmeg to flavor
1 c. mashed potatoes	pinch salt
1 c. granulated sugar	1 c. milk

Enough flour (sifted twice) to make batter (about 5 c.) stiff enough to handle easily. Fry in deep fat. Roll in powdered sugar.

Grace Lackey (Mrs. L. W.)

MRS. R. W. POU'S NUT COOKIES

2 egg whites	1 t. vanilla
1 c. brown sugar	2 c. finely chopped black walnuts, pecans, cashew or other nuts

NUT COOKIES (continued)

Mix ingred. as listed above and drop by spoonfuls on baking tin. Bake to delicate brown at about 350° F.

Swaneda Cleckley (Mrs. M. A.)

SALEM CHRISTMAS CAKES

1 qt. molasses
3/4 lb. brown sugar
3/4 lb. lard and butter mixed
3 T. cinnamon
2 T. cloves
1 T. each ginger, mace, soda (dissolve in 1/2 c. boiling water)
14 c. or 4 lbs. flour
brandy, if desired

Mix and chill well overnight. Roll thin, and cut into shapes. Put on greased baking sheet and bake 350° F. until lightly browned, 8-10 min.

Mary Thomas (Mrs. F. J.)

MORAVIAN SAND TARTS

2 c. butter	5 eggs
2 1/2 c. confectioner's sugar	1 t. baking soda
4 c. sifted flour	pecan halves, cut in 1/2
1 t. vanilla	

Cream butter and extract together. Add sugar gradually, creaming until fluffy. Add eggs 1 at a time, beat well after each addition. Sift flour and baking soda together. Add in 1/4 to cream mixture. Mixing until well blended after each addition. Chill dough overnight. Using a sm. amt. of dough at a time, roll out about 1/8 in. thick on floured surface. Cut in 2 in. rounds and press a pecan piece onto center of each cookie. Transfer to cookie sheet. Bake at 350° F. for 10-12 min. Yield: 7 1/2 doz.

Mary Thomas (Mrs. Emory)

KRAUT

Shred 3 to 4 gal. white cabbage. Mix approx. 1/2 c. salt

KRAUT (continued)

with cabbage thoroughly. Place in earthenware crock and pack down firmly by hand or wooden plunger. (This recipe needs to be doubled for full crock.) Place a cotton cloth over top of kraut. Tuck cloth around the edges. Place on top of cloth a plate and place a heavy (2 or 3 lb.) clean rock to weigh it down. Water originating from the shredded cabbage should always cover kraut. If water gets low, sm. amts. of salt water should be added to bring level of water to cover cabbage. Cabbage should be ready to serve (raw or cooked) within 2 or 3 weeks depending on weather temp. The colder it is, the longer it takes. During cold weather, if water level is kept so that kraut is covered, kraut will keep indefinitely; getting more sour as it gets older and/or temp. gets warmer. For best results, make latter part of October. Skim off fermentation as necessary to keep relatively water clear. Keep outside in a protected area (porch, carport). Cover top with board, etc. to keep out dirt.

Emory Thomas

FRIED QUAIL

Cut up quail as desired. (It is usually best to have 3 pieces, breast and 2 legs.) Season with salt, pepper and roll pieces in flour. Place in hot deep fat and brown quickly on both sides. Turn down heat and cover pan; let cook slowly until tender. Make gravy in same skillet using residue left from frying.

Swaneda Cleckley (Mrs. M. A.)

FRIED RABBIT

1 c. flour	cooking fat
1 t. salt	1 onion, diced
pepper to taste	juice 1/4 lemon

Cut up rabbit in pieces desired. Roll pieces in mixture of flour, salt and pepper. Brown rabbit in at least 4 T. cooking fat, and then add diced onions and lemon juice. Cover and cook until done.

Swaneda Cleckley (Mrs. M. A.)

FROG LEGS

Skin frog legs, wash and cut off feet. Soak at least 1 hr. in salt water. Lightly beat egg. Season legs with salt and pepper. Dip in corn meal (or bread crumbs), then in egg and again in corn meal. Fry in deep, hot fat. Drain fat before serving.

Swaneda Cleckley (Mrs. M. A.)

KRAUT UN CHOPS

1 qt. sauerkraut
8 pork chops

Cover sauerkraut with water and allow to simmer for 45 min. Fry the chops until tender and golden brown. Add the sauerkraut and continue cooking until the kraut has absorbed the pork drippings and is brown. Serve with mashed potatoes.

Eleanore Lewis (Mrs. Henry A.)

PAPRIKA CREAM SCHNITZEL (Veal Paprika)

1 1/2 lbs. veal steak	1 c. sour cream
4 slices bacon, cut fine	1/2 c. tomato sauce
2 T. chopped onion	salt
1 t. paprika	

Fry the bacon until done, then add the veal, which has been cut into portions and brown in the hot bacon fat. Add the onion and brown. Then season well with the paprika and salt. Stir in the sour cream and tomato sauce. Cover pan and cook about 20 min. Serve cutlets covered with the sauce.

Eleanore Lewis (Mrs. Henry A.)

ROASTED QUAIL

Take a roasting pan, butter it liberally, and melt the butter. Season quail with salt and pepper and any other seasonings desired. Place in pan; cover with melted butter. Lay strips of bacon on each bird. Place in hot oven 475° F. and bake for about 15 min. Reduce to

ROASTED QUAIL (continued)

moderate heat 350° F. and bake until done. During the baking be sure to baste often with the juices and butter. May be served with gravy made from the juices or in any other way desired.

Swaneda Cleckley (Mrs. M. A.)

FRIED VENISON

Cut venison in slices, lay on board and pound flour into meat. Melt bacon fat in a very lg. frying pan and brown slices of meat well. Add salt and pepper and 1/2 c. water. Cover and let simmer for 55 min. Pour in 1 1/2 c. more water and simmer to tenderness desired. Gravy may be made from drippings.

Swaneda Cleckley (Mrs. M. A.)

VENISON ROAST

Slab of venison about 2 in. thick

4 T. bacon fat

1/4 t. black pepper

1 T. chopped celery

1 T. chopped onion

1/2 c. flour

1/2 t. salt

2 c. boiling water

Use vinegar water and wash meat very thoroughly more than once. Salt well and spice with garlic and other spices desired. Brown roast on top of stove in bacon grease. Place in roasting pan and pour about 1 1/2 c. water in bottom of pan, place thick slices of pork or bacon on top of meat. Add onions around roast if desired (which most people prefer). Bake for about 3 hrs. at 325° F.

Swaneda Cleckley (Mrs. M. A.)

WEINER SCHNITZEL

(Breaded Veal Cutlet)

Cut 2 lbs. veal steak, 1/2 in. thick, in pieces for serving. Sprinkle with salt and pepper, dip in cracker or bread crumbs, then in beaten egg, then again in crumbs. Let stand a few minutes and fry on both sides. Sprinkle with lemon juice and garnish with a fried egg per portion.

Eleanore Lewis (Mrs. Henry A.)

GRAPE LEAF PICKLE

1 qt. med. size whole cucumbers
9 med. grape leaves
3 or 4 green grapes
2 t. salt (slightly rounded)

Wash cucumbers and grape leaves. Put 4 grape leaves in bottom of jar. Pack 1/2 of cukes in jar; add 1 grape leaf and all green grapes. Fill with remaining cukes until 1 in. space is remaining at top of jar. Add salt and cover with cold water. Place rag over top; tie with string and put a plate on top. Weigh the plate down with a clean, heavy stone. Pickled in 1 or 1 1/2 weeks.

Mary Thomas (Mrs. Emory)

PERSIMMON PUDDING

1 qt. ripe persimmons (making about 2 c. persimmon pulp)
1 pt. milk
1/2 lb. butter
1 pt. flour (2 c.)
1 1/2 c. brown sugar
4 t. baking powder (dissolved in sm. amt. warm water)
1/4 t. salt
1/2 t. cinnamon

Strain persimmons through colander, throwing away all seeds and stringy pulp, saving only the strained pulp for the pudding. Mix all ingred. Stir well and pour in oiled baking dish. Bake at 325° F. for about 1 hr. Serve hot or cold with whipped cream.

Swaneda Cleckley (Mrs. M. A.)

RAISIN PIE

(sometimes called "Funeral Pie")

1 c. seeded raisins	juice 1 lemon
2 c. water	2 T. grated lemon rind
1 1/2 c. sugar	1/4 t. salt
4 T. flour	pie crust
1 egg, well beaten	

Wash raisins and soak in cold water for 3 hrs. Drain.

RAISIN PIE (continued)

Combine the 2 c. water, raisins, sugar and flour which have been mixed together, salt, lemon juice and rind, and the egg. Mix thoroughly and cook over hot water for 15 min., stirring occasionally. Cool. Pour into pastry-lined pie pan. Cover with narrow strips of dough, criss-crossed. Bake in hot oven 450° F. for 10 min. Reduce heat to 350° F. and bake 30 min.

Eleanore Lewis (Mrs. Henry A.)

RHUBARB PIE

3 c. diced rhubarb	1/4 t. salt
1 1/2 c. sugar	1 T. lemon juice
3 T. flour	2 eggs, separated

Cut rhubarb into sm. pieces and arrange in an unbaked pie shell. Combine sugar and flour, and egg yolks and lemon juice. Stir into a smooth paste. Pour this mixture over rhubarb. Cover with meringue made from egg whites. Bake in hot oven 425° F. for 10 min., then reduce heat to 325° F. and bake 30 min.

Swaneda Cleckley (Mrs. M. A.)

RHUBARB PUDDING

stewed rhubarb	sugar
stale cake or bread	whites of 2 eggs

Line buttered baking dish with slices of plain stale cake or bread. Fill with sweetened rhubarb. Cover and bake in moderately slow oven 325° F. for 30 min. Make a meringue by beating egg whites stiff and adding 4 T. sugar. Remove pudding from oven, cover with meringue and brown in oven.

Swaneda Cleckley (Mrs. M. A.)

POTATO SOUP

12 potatoes	onion
celery tops	pepper
2 qts. sweet milk	salt
	parsley

POTATO SOUP (continued)

Peel potatoes, thinly slice and boil till tender to fork. Add finely chopped celery tops, parsley and onion (to taste) to drained potatoes. Add 2 qts. sweet milk and bring to boil. Season to taste with freshly ground pepper and some salt. Cook until potatoes are very tender.

Swaneda Cleckley (Mrs. M. A.)

HOUSEHOLD HINTS

(from a Moravian Cookbook, from Hope,
Indiana early 1800's)

Use an angel cake pan as a holder for ear corn as you cut off the kernels.

When picking a chicken, add salt to scalding water and feathers will come out much easier, then use a vegetable brush to clean the chicken before cutting it up.

To clean rust and weather stained windows, use a solution of 2 parts washing powder, 1 part good scouring powder, moisten well with vinegar and apply with a pad of steel wool to remove all stains . After scouring, wash the usual way and your window will be clean.

When you are making fruit pies, try wetting the bottom crust with milk instead of water and the juice will not run out of the pie.

When baking a cake, grease the bottom of the cake pan but not the sides. You will have a higher and lighter cake--for how would you like to climb a greased pole?

Increase your lemon juice with ease. Simply heat before you squeeze.

Add 1 c. full of miniature marshmallows to a pkg. of lemon flavored pudding.

HOUSEHOLD HINTS (continued)

It is handy to know that when a recipe calls for a c. of grated cheese, that means 1/4 lb.

Sprinkle salt in the skillet where you fry hamburgers-- you will not need grease and they will not stick.

Use Purex/Clorox (full strength) to remove dark stains from white or other enamel ware/pans. Also for tea or coffee stains in tea pot and coffee pot. Wash as soon as stain is removed.

When fudge-type frosting becomes too thick to spread, add a little cream as needed. When too thin add sifted confectioner's sugar.

Macaroni and spaghetti double in bulk when cooking. Noodles swell scarcely at all (only about 1/4).

Use ready mixed pancake flour to thicken rice and corn patties--also to flour all kinds of meats.

Swaneda Cleckley (Mrs. M. A.)



The Moravian Seal is used on many official documents and publications of the Moravian church. A number of churches have made use of it as a stained glass window and it is frequently used on jewelry. The central feature is the lamb which is usually pictured with a halo and represents Jesus Christ, "the lamb of God, that takest away the sin of the world." The lamb carries a banner with a cross, indicating that God's banner of salvation and love is over all who believe in Him. The latin motto is printed in a circle around the lamb: "Vicit agnus noster eum sequamur." Many later versions of the seal have used the English translation of the motto: "Our lamb has conquered - Let us follow him."

NOTES

NOTES



Sketched by Marilyn Satterfield

This reconstructed organ based on the Bulitschek organ built in 1772 is located in the balcony of the Gemein Haus.

The first organ was a different kind and was brought to Bethabara in May, 1762 by Brother Kraff. It was the first pipe organ in Western North Carolina.

Beverages

RECIPE NEIGHBORS

My mother's mother had recipe neighbors
of this I am very glad.
Bound in a book is the record now of the
friends my grandmother had.

There was Mrs. Babson, of sugar pie fame,
and Em, whose biscuits were light;
And R.L.W., whose eggless cake
we are having for supper tonight.

My neighbors serve mints and bakery stuff,
and we chatter a bit at tea,
But no one ever says when she comes to leave,
"Do give me the recipe..."

A century hence one will never know
or care for my friends and their fate -
But someone will treasure lovingly
what the recipe neighbors ate!

Author Unknown



BEVERAGES

APRICOT-ORANGE VELVET DRINK

- 1 1/2 c. cold orange juice
- 1 carton (8 oz.) apricot yogurt
- 3 T. wheat germ
- 2 T. sugar

Put all ingredients in blender. Cover and blend at high speed. (30 seconds). Refrigerate before serving.
Yields: 2 2/3 c.

Other combinations:

Blackberry-Cherry-Pineapple Velvet
Blueberry-Grape

Margaret Carter (Mrs. Ralph)

CHERRY RED PUNCH

- 2 c. sugar
- 1/2 c. maraschino cherry juice
- 1/2 c. maraschino cherries
- 1 c. lemon juice
- 3 c. orange juice or 1 (6 oz.) can frozen orange juice
- 1 pt. cranberry juice cocktail
- 1 No. 2 can pineapple juice
- 2 qts. water
- 1 qt. ginger ale

In a sauce pan prepare syrup by combining water and sugar. Mix. Place over low heat and boil 10 min. Remove and cool. Add cherry juice, cherries and juice. Chill several hours. Add water and ale. Pour over ice.
Makes 6 qts.

Jane Bellamy (Mrs. W. G.)

COLD DRINK

Boil the following 20 min.:

- 1 qt. water
- 2 c. pineapple juice
- 2 c. sugar
- 1 small can orange juice

COLD DRINK (continued)

Cool. Add 1/2 c. lemon juice, 1 c. orange juice, and large bottle ginger ale before serving.

Jane Bellamy (Mrs. W. G.)

CRANBERRY MINTY PUNCH

2 c. cranberry juice cocktail
1/4 c. stemmed mint leaves
1 3/4 c. jellied cranberry sauce
4 c. ginger ale, chilled ice
Fresh mint sprigs

Combine cranberry juice, mint and cranberry sauce in an electric blender; whirl until smooth. Chill until ready to serve. At serving time, pour over ice in a large pitcher or small punch bowl. Slowly stir in ginger ale. Garnish with mint sprigs. Yields: 10 servings.

Eleanore Lewis (Mrs. Henry A.)

EASY PUNCH

2 pkg. red fruit flavored gelatin
2 c. boiling water
6 c. cold water
1 qt. ginger ale
1 can frozen lemonade
1 can (46 oz.) pineapple juice

Mix gelatin with boiling water. Stir until dissolved, then add cold water and fruit juices. Pour over ice and ginger ale before serving. Serves 30.

Joanne Livengood (Mrs. Jerome)

EGG NOG

2 c. cold milk	1/4 c. wheat germ
1 c. whipping cream	1 T. rum extract
1 pkg. (3 oz.) egg custard mix	nutmeg

Put all ingredients in blender; cover and blend at high speed 30 seconds. Refrigerate 1-2 hrs. before

EGG NOG (continued)

serving and stir. Sprinkle with nutmeg.

Margaret Carter (Mrs. Ralph)

FRUIT PUNCH

3 qt. ginger ale, chilled
crushed ice

1 small can crushed pineapple

1 small pkg. frozen strawberries

1 can (6 oz.) frozen lemonade concentrate

Blend lemonade concentrate, pineapple and strawberries until completely smooth. Combine with ginger ale and pour over ice in a punch bowl. Makes 1 gal.

Kay Carter (Mrs. Jerry)

HOME-MADE WINE

Get a 1-gal. glass jug with a small neck. (Coca-Cola syrup jug is a good one.) Into jug, put 3 small cans of frozen grape juice, 4 1/2 c. of sugar, 1 pkg. dry yeast and water up to the neck of jug. Over neck of jug, stretch a heavy, 10¢ balloon. Secure with 2 rubber bands. Now the fun begins! During a period of approximately 24 days, the balloon will inflate and deflate. When the balloon has deflated completely, your wine is ready. Wine does not have to be strained.

Florence Fulp (Mrs. Guy)

ICED TEA

Add 1 c. tea leaves to 1 qt. water. Gently boil 3 min. Strain out tea leaves. Add 3 c. sugar and bring to a rolling boil. Cool. Keeps indefinitely in refrigerator. Add water to desired strength.

Eva Morgan (Mrs. R. K.)

LEMONADE

1/2 c. sugar	1/2 lemon, thinly sliced
1/2 c. hot water	1 qt. cold water
juice of 2-3 lemons	12 ice cubes

Mix in pitcher, sugar and hot water. Add lemon juice, sliced lemon, water and ice cubes. Stir vigorously with a wooden spoon and pour in tall glasses. Makes 4 servings.

Gloria Long (Mrs. Jack)

LIME PUNCH I

1 pkg. lime jello (dissolved in 1 c. hot water)
2 qt. water
juice of 6 lemons
2 c. water

1 large can pineapple juice

Cut slices of oranges thinly and put 1 slice in 1 glass of punch.

Rose Roberts (Mrs. Dave)

LIME PUNCH II

1 pkg. lemon-lime Kool Aid
1 lg. can pineapple juice
1 qt. ginger ale

Mix Kool Aid as per pkg. and store in jar in refrigerator. Chill juice and ginger ale. Mix together and serve over ice cubes. Makes about 1 gal.

Betty Wooten (Mrs. Calvin)

ORANGE SHERBET PUNCH

6 c. cranberry juice cocktail	crushed ice
4 c. apple juice	1 qt. orange sherbet
2 cans (6 oz.) frozen limeade	orange slices
1/4 c. orange juice	

In a punch bowl combine first 4 ingred. Chill. Place ice in bowl. Add chunks of sherbet. Add punch. Garnish with orange slices. Serves 20 to 25 punch cups.

ORANGE SHERBET PUNCH (continued)

Eleanore Lewis (Mrs. Henry A.)

PARTY PUNCH, GREEN

2 envelopes lime Kool Aid
2 c. sugar
1 1/2 qt. water
1 can (46 oz.) pineapple juice
1 can (6 oz.) frozen lemonade concentrate
1 qt. ginger ale

Dissolve Kool Aid and sugar in water; add remaining ingredients and stir to blend. Serve over ice cubes. Makes 4 qts.

Jane Bellamy (Mrs. W. G.)

PARTY PUNCH

1 qt. apple juice or sweet cider (chilled)
2 c. orange juice
2 c. cranberry juice
1 bottle (28 oz.) ginger ale
orange sherbet

Combine all ingredients except sherbet in chilled punch bowl. Top with scoops of sherbet and garnish each serving with mint sprigs. Makes 20-5 oz. servings.

Jane Bellamy (Mrs. W. G.)

PINK PUNCH

1 pkg. cherry Kool Aid
1 can pink frozen lemonade
1 qt. ginger ale

Mix Kool Aid as per package. Dilute lemonade as per direction on can. Store in jar in refrigerator. Just before serving, add chilled ginger ale. Serve over ice cubes. Makes about 1 gal.

Betty Wooten (Mrs. Calvin)

SIMPLE PUNCH

Combine equal parts of orange juice and unsweetened pineapple juice (frozen orange juice concentrate). Add an equal portion of lemonade. Mix and add 1 qt. ginger ale. Pour into punch bowl and add enough orange or lime sherbet to have enough to serve as well as float.

Jane Bellamy (Mrs. W. G.)

STRAWBERRY SPARKLE PUNCH

2 c. fresh strawberries (hulled)
1 pkg. (3 oz.) strawberry gelatin
1 c. boiling water
1 can (6 oz.) frozen lemonade concentrate
3 c. cold water
1 qt. cranberry juice cocktail, chilled
1 qt. ginger ale, chilled

Blend strawberries in blender or mash well. Dissolve gelatin in boiling water. Stir lemonade concentrate until melted. Add the cold water, cranberry juice, and the strawberry puree. Pour over ice in large punch bowl. Add ginger ale. Makes about 30 servings.

Jane Bellamy (Mrs. W. G.)

TUTTI-FRUITTI PUNCH SPARKLE

1-1 oz. package of each: orange, lime, and cherry
soft drink powder
sugar
water
chilled ginger ale

Mix each separate pkg. soft drink powder in $\frac{2}{3}$ c. sugar (if not sweetened) and 4 c. water. Pour into separate cube trays; freeze. To serve, put one cube of each flavor in tall glass. Fill each glass with chilled ginger ale.

Kim Carter

GAIL'S HOT CRANBERRY PUNCH

2 qts. apple cider	6 sticks cinnamon
2 c. sugar	1 qt. cranberry juice
2 t. whole allspice	1 pt. orange juice
2 t. whole cloves	1 1/2 c. lemon juice

Combine sugar and cider. Tie spices in bag and simmer in cider mixture for 20 min. Remove spice bag. Add other juices and simmer. DO NOT BOIL at anytime. A good holiday punch.

Florence Fulp (Mrs. Guy)

HOT SPICED TOMATO JUICE

Two 46 oz. cans tomato juice, heated. Boil together 5 min. and strain; 1 large bay leaf; 3 t. whole allspice; 1/2 c. water. Add: 1 dash tabasco; 3 t. salt, 3 t. sugar; 1 T. Worcestershire; 1/4 c. lemon juice. Mix all the above ingred. and keep hot. A substitute for soup; may be served in punch cups. Serves 20.

Mary Thomas (Mrs. Emory)

HOT SPICED TEA

1 t. whole cloves
1 in. stick cinnamon
2 qts. cold water
1 1/4 c. sugar
4 small tea bags
juice 3 oranges
juice 1 1/2 lemons
1 (46 oz.) can pineapple juice

Place sugar and spices (tied loosely in cloth) in water and bring to a boil. Add tea bags. Allow to stand 10 min. Remove tea bags and spices. Add fruit juices. Let set overnight and heat to serve. Yields: 25 cups.

Gertrude Trivette (Mrs. Donald)
Similar recipes submitted by:
Kay Carter (Mrs. Jerry)
Eva Morgan (Mrs. R. K.)

INSTANT RUSSIAN TEA MIX

1 c. sugar	1 1/2 oz. lemonade twist mix
1 c. Tang	1/2 t. cloves
3/4 c. instant tea	1 1/2 t. cinnamon

Mix and use 1 T. per cup to 1 cup boiling water.

Luray Spikula

RUSSIAN TEA I

juice 6 lemons	2 c. pineapple juice
juice 6 oranges	2 qts. brewed tea
1 c. ginger ale	

Mix together and simmer for 3 hrs. Add 12 whole cloves while simmering. Add sugar to taste.

Eva Morgan (Mrs. R. K.)

RUSSIAN TEA II

Boil rapidly for 5 min:

- 1 1/2 c. sugar
- 1 1/4 c. water
- 25 whole cloves

Steep for 7 min:

- 6 tea bags
- 1 qt. boiling water

Juice of:

- 5 oranges
- 2 lemons

Strain sugar, water, cloves and fruit juices. Add to tea mixture. SIMMER (do not boil) before serving. Keeps well refrigerated for several days.

Florence Fulp (Mrs. Guy)

RUSSIAN TEA III

3 tea bags or 1 family tea bag	juice 3 lemons
2 1/2 c. sugar	juice 3 oranges
1 qt. boiling water	1 sm. can pineapple
1 qt. cold water	juice
	12 whole cloves

Add tea bags to boiling water. Let stand 15 min.
Add sugar, spices, cold water and juices and bring to
boil.

Jean Calloway

NOTES



Breads

SO LONG AS THERE ARE HOMES

So long as there are homes to which men
 Turn at close of day;
So long as there are homes where children are,
 Where women stay -
If love and loyalty and faith be found
 Across these sills -
A stricken nation can recover from
 Its gravest ills.

So long as there are homes where fires burn
 And there is bread;
So long as there are homes where lamps
 are lit
And prayers are said;
Although people falter through the
 dark -
And nations grope -
With God Himself back of these
 little homes -
We have sure hope.

Grace Nall Crawell

BREADS AND DRESSINGS

ANGEL BISCUITS

First mixture: sift together 5 c. sifted flour, 3 t. baking powder, 1 t. salt, 1/4 c. sugar, 1 t. soda. Cut into this, 1 c. of shortening.

Second mixture: 1 pkg. dry yeast, softened in 2 T. lukewarm water. Add to this 2 c. buttermilk.

Mix both mixtures together; then knead on floured board. Add more flour if needed. Use desired amount and refrigerate remainder. (This can also be rolled out and cut into biscuits and frozen until needed.) Let thaw 1 hr. before baking. Bake 10 to 15 min. at 400° F.

Flo Ryczek (Mrs. Walter S.)

ICE BOX BRAN MUFFINS

Mix and let soak: 1 c. boiling water
1 c. Kellogg All Bran

1/2 c. Crisco	2 eggs, beaten
1 1/2 c. sugar	1 pt. buttermilk

Mix and sift before using: 2 1/2 c. plain flour
2 1/2 t. soda

1/2 t. salt
2 c. Kellogg All Bran

Cream Crisco and sugar; add eggs, buttermilk, and soaked bran. Add dry ingredients; then Kellogg All Bran and stir until moistened. Store in refrigerator. They will keep for weeks. Bake at 400° F. for 15 min.

Eva Morgan (Mrs. R. K.)

STANDARD BISCUITS

1 c. flour	2 T. shortening
1 1/2 t. baking powder	1/3 c. plus 1 T. milk
1/2 t. salt	

Heat oven to 450° F. Measure dry ingred. into mixing bowl and blend. Cut shortening into flour mixture with pastry blender. Make a "well" in mixture and add liquid all at once. Stir vigorously with fork just until mixture rounds up in a ball (soft). Turn dough onto lightly floured wax paper. Knead 10 times, working quickly. Pat out dough to 1/2 in. thickness. Cut biscuits. Place biscuits on cooking sheet or in cake pan. Bake about 10 min.

Susan Thomas

SWEET POTATO BISCUITS

2 c. sifted flour
2 t. baking powder
1/2 t. soda (scant)
2 T. sugar (I use 3/4 c., family request)
1/2 t. salt
2 T. Crisco
1 c. mashed sweet potatoes
1 c. buttermilk (approx.)

Sift dry ingred. Cut in Crisco. Add sweet potatoes and sufficient buttermilk to make a soft dough. Knead gently on lightly floured board. Roll out and cut. Bake at 450° F. until golden.

Libby Shelton (Mrs. Wm. A.)

TENNESSEE BISCUITS

5 c. flour	1 c. Crisco
1/4 c. sugar	2 c. buttermilk
1 t. (heaping) soda	2 pkgs. dry yeast
1 1/2 t. salt	melted butter

Sift together flour, soda, sugar and salt. Cut in shortening. Heat buttermilk to lukewarm; add yeast and beat lightly with egg-beater until yeast is thoroughly

TENNESSEE BISCUITS (continued)

dissolved. Add to dry mixture and blend well. Turn out onto lightly floured board and knead lightly (about 5 min.). Let rise. Roll out to 1/4 in. thickness and cut with small biscuit cutter. Place in rows on a greased baking sheet. Brush with melted butter. Top each round with a second round. Brush tops with melted butter. Allow to rise. Bake in 325° F. oven.

Kathrine Shore (Mrs. B. Clyde)

WHOLE WHEAT MUFFINS

1 c. whole wheat flour	1 egg
3/4 c. all-purpose flour	1 c. milk
1/4 t. baking powder	1/4 c. salad oil
1/2 t. salt	

About 35 min. before serving preheat oven to 400° F. Grease muffin pans. In large bowl, mix first 4 ingred. In small bowl, beat egg slightly. Stir in milk and oil. Stir in egg mixture into flour mixture, just until flour is moistened. (Batter will be lumpy.) Spoon batter into muffin pans. Bake 20 to 25 min. until golden brown and toothpick inserted in center comes out clean. Makes 12 muffins.

Margaret Carter (Mrs. Ralph)

COFFEE CAKE

1/2 c. butter	1 egg
1 c. sugar	2 heaping c. plain flour
1 c. sweet milk	2 t. baking powder

Mix the above ingred. as you would a cake. Then put into shallow pans and cover with the following mixture.

3/4 c. brown sugar	3 T. butter
1 t. cinnamon	3 T. flour

After adding above mixture over the cake, sprinkle with chopped nuts about 1 c. or as much as you desire. Bake at 350° F. for 30 or 40 min. (Depending on oven; do not over bake.) As soon as cake is removed from oven,

COFFEE CAKE (continued)

dribble with glaze of 1 c. confectioner's sugar, 2 T. cream or milk and 1/2 t. vanilla. Make about 1 c. of this paste like mixture. Cut into bars while still warm.

Fern Vaughn (Mrs. J. B.)

SOUR CREAM COFFEE CAKE

1 c. butter	2 c. flour
1 1/4 c. sugar	1 t. baking powder
2 eggs, lightly beaten	1/2 t. soda
1 c. sour cream	1/4 c. sugar
1 t. vanilla	1/2 t. cinnamon

Cream butter and sugar well. Add eggs, sour cream and vanilla; beat thoroughly. Sift flour, soda and baking powder together, gradually add to sour cream mixture. Pour half of batter into a greased 9x13 in. pan; sprinkle with half of mixed sugar and cinnamon. Add remaining batter, top with remaining sugar mixture. Bake at 350° F. for 30 min.

Mrs. Nena H. Crofts

YEAST COFFEE CAKE

Dough:

1 c. oleo	2 1/2 c. flour
1/2 c. milk	1/4 t. salt
2 pkgs. yeast	2 T. sugar
1/4 c. lukewarm water	3 egg yolks

Melt and cool 1 c. oleo and 1/2 c. milk. Mix yeast in 1/4 c. lukewarm water. Sift flour, salt and sugar; stir egg yolks into mixture. Add this mixture into flour and then add the yeast mixture. Beat well, cover, and refrigerate overnight.

Filling:

1/2 c. chopped nuts	1/2 c. milk
1/2 c. chopped dates	3 egg whites, stiffly beaten
3 T. sugar	1 c. sugar
1 t. cinnamon	

YEAST COFFEE CAKE (continued)

Mix to a paste the nuts, dates, 3 T. sugar, cinnamon and milk over heat. Cool. Beat eggs until stiff. Gradually add 1 c. sugar. Fold into filling.

Procedure: Roll out 1/2 of dough into 20 in. square on well floured board. Spread on 1/2 of filling and roll up. Put in greased Bundt pan. Roll other 1/2 and do same. Bake 50 to 60 min. at 350° F. Glaze when cool.

Linda Schowalter (Mrs. Paul)

DOUGHNUTS

4 eggs	1/3 c. melted shortening
2/3 c. sugar	3 1/2 c. self-rising flour
1/3 c. milk	1/4 t. nutmeg

Beat eggs and sugar together thoroughly; stir in remaining ingred. and beat until smooth. Chill dough 1 hr. Roll dough out 3/8 in. thick on lightly floured board. Cut with floured doughnut cutter. Let stand 15 min. Fry in deep hot fat (375°). Turn once. When brown, remove from fat and drain on paper towel; then shake in paper bag with a little powdered or granulated sugar. Serve warm. Makes 15.

Luray Spikula (Mrs. Russell)

GINGERBREAD

1/4 c. butter or margarine	1 t. cloves
1/4 c. sugar	1/2 t. soda
1 beaten egg	2 t. cinnamon
1/2 c. molasses	1 t. ginger
1/2 c. buttermilk	1/4 t. salt
1 3/4 c. flour	1/2 t. baking powder

Cream butter and sugar. Add egg and molasses and beat 1 min. Add dry ingred. alternately with buttermilk. Bake in greased pan 40 min. at 350° F. Serve with foamy sauce or whipped cream.

Mary Thomas (Mrs. F. J.)

GOOD! GOOD! GINGERBREAD

1 c. Wesson oil (do not substitute)	
1 c. dark brown sugar	
1 c. dark molasses	
1 heaping T. ginger	3 1/2 c. plain flour
1 heaping t. cinnamon	2 t. soda
1 heaping t. cloves	1/2 t. salt
1/2 heaping t. nutmeg	1 c. buttermilk

Put oil, sugar, molasses and spices in bowl and set in warm place until melted. Beat well until syrupy. Add flour, soda and salt sifted together, alternately with buttermilk. Pour into greased and floured pan (8x12 in. will hold perfectly) and bake at 325° F. for 40 min. Freezes well. Top with whipped cream, ice-cream, lemon sauce or applesauce.

Florence Fulp (Mrs. Guy)

JELLY DOUGH BOYS

stick with carved end	1 jar jelly
small fire	1 can refrigerated biscuits
knife	

Take 1 biscuit and flatten. Wrap around end of stick. Cook over fire until golden brown. Slip off end of stick. Fill with jelly. (Good camp fire recipe)

Kim Carter

MORAVIAN SUGARCAKE

1/3 c. warm water	1 pkg. yeast
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Mix above and dissolve. Let stand for about 10 min. until it makes a cup full.

1 c. mashed potatoes	1 c. light brown sugar
1 c. potato water, warm water	1 scant c. butter
or both	2 eggs, slightly beaten
1 1/2 t. salt	

Mix these ingredients, one at a time, as listed, and mix thoroughly with a spoon after each addition. Add to this

MORAVIAN SUGARCAKE (continued)

the yeast mixture. Mix in flour about a cup at a time until stiff. (It will take a little less than 2 lbs. of flour, or about 7 1/2 c. unsifted flour.) Place dough in greased bowl; let rise till doubled. Divide and pat thin to cover bottom of foil-lined pans. (Use 2 to 4 pans, depending on the size of pan and thickness of cake that is preferred.) Dip fingers in flour as dough is being patted out to prevent sticking. Press the dough up on sides to prevent the topping from running underneath cake. Sprinkle about 1/2 c. light brown sugar (more or less according to taste) over cake. Pinch up the dough in rows, but do not pinch through the dough. This will make little wells for syrup which forms. Dot with butter and sprinkle with a little canned milk. Let this rise until it will spring back when lightly touched at the edge. Bake at 375° F. until light brown. DO NOT OVERCOOK. As soon as the cake comes from oven, sprinkle lightly with cinnamon.

Etta Ives (Mrs. Hubert)

MISS ROSA'S GINGERBREAD

1 c. molasses	1 t. ginger
1 c. brown sugar	1 t. cloves
1/2 c. melted butter	1 t. baking soda
2 eggs	1 c. boiling water
1 t. cinnamon	3 c. flour

Stir brown sugar into melted butter and add the unbeaten eggs. Beat well. Dissolve the baking soda in boiling water and add the spices. Beat well and add the flour. Pour into a large pan 8x8 in. and bake in a moderate oven (350° F.) until thoroughly baked, about 25 min.

Gay Nell Reich (Mrs. Elmo)

NUTMEG RAISIN COFFEE CAKE

3 1/2 c. all-purpose flour	1 T. nutmeg
2 c. sugar	2 t. vanilla extract
1 1/2 c. milk	3 eggs
1 c. margarine, softened	1 c. dark seedless raisins
1 T. baking powder	

NUTMEG RAISIN COFFEE CAKE (continued)

About 1 hr. 45 min. before serving, early in the day, preheat oven to 350° F. Grease a 10 in. tube pan. In large bowl, measure ingred. except raisins. With mixer at low speed, beat ingred. until mixed; increase speed to medium and beat 3 min., scraping bowl. Pour batter into pan. Sprinkle raisins evenly over top and stir into batter. Bake 1 hr. 15 min. Cool cake in pan for 10 min. Serves 16.

Margaret Carter (Mrs. Ralph)

ORANGE COFFEE CAKE

1 egg	2 c. flour
1/2 c. milk	1/4 c. melted shortening
1/2 c. sugar	1/2 c. fresh orange juice
1/2 t. salt	3 t. baking powder
2 T. grated orange rind	

Beat egg, add milk, sugar, salt and orange rind. Add 1/2 c. flour and shortening. Add orange juice. Sift together remaining flour and baking powder, and add. Pour into greased pan 10 in. in diameter, and sprinkle with nut topping. Bake in 375° F. oven 20 to 25 min.

Nut topping:

2 T. butter or margarine
1/2 c. brown sugar, firmly packed
1 t. cinnamon
1/2 c. nut meats, finely chopped
1 t. nutmeg

Sara McLendon (Mrs. H. M.)

ORANGE CRANBERRY TORTE

2 1/2 c. sifted flour	1 c. fresh cranberries (cut)
1 c. sugar	grated rind of 2 oranges
1/4 t. salt	2 beaten eggs
1 t. baking powder	3/4 c. salad oil
1 t. soda	1 c. buttermilk
1 c. chopped pecans	1 c. orange juice
1 c. diced dates	1 c. sugar

ORANGE CRANBERRY TORTE (continued)

Sift together flour, sugar, salt, baking powder and soda. Stir in nuts, dates, cranberries and orange ring. Combine eggs, buttermilk and salad oil. Add to flour and fruit mixture and stir until blended. Pour into well greased tube pan. Bake 1 hr. at 350° F. Let stand in pan until lukewarm. Remove to dish and pour orange juice mix slowly over cake. Cover with heavy foil and refrigerate.

Carolyn Westbrook (Mrs. Roy)

PINEAPPLE COFFEE CAKE

- | | |
|----------------|--------------|
| 1 3/4 c. sugar | 1 c. oil |
| 3 eggs | 1 t. vanilla |

Mix above until creamy. Sift together 2 c. unsifted (measured) flour, 1 t. soda, 1 t. cinnamon, 1 t. salt. Mix into creamed mix; fold in 1 large can undrained pineapple. Stir in 1 c. lightly toasted nuts. Bake at 350° F. or 375° F., 45 to 50 min. in a greased floured pan 7x10 or 9x13 in. Freezes well.

Luray Spikula (Mrs. Russell)

PUMPKIN CAKE SQUARES

- | | |
|------------|---|
| 3 c. sugar | 4 beaten eggs |
| 1 c. oil | 2 c. cooked pumpkin, fresh or
canned |

Add the following:

- | | |
|----------------|---|
| 3 1/2 c. flour | 2 t. soda |
| 1 1/4 t. salt | 1 t. each of ground cloves,
nutmeg, cinnamon |

Bake 325° F. for 1 hr. in a greased pan. Makes 3 loaves, 9x5x3 or 4 loaves, 8x4x2 or 1 loaf, 10x13 in. Serve with whipped cream. Freezes well.

Mary Thomas (Mrs. Emory)

CORN BREAD

2 c. corn meal	1 t. salt
2 T. flour (plain)	1/2 t. baking soda
2 t. baking powder	2 c. buttermilk
2 T. Crisco or salad oil	

Mix and bake in 425° F. oven for 20 to 25 min.

Dorothy Bruce (Mrs. J. C.)

CORN PONE

1 T. shortening	1 c. corn meal
3/4 c. boiling water	1 t. salt

Melt shortening in pan or heavy 10 in. skillet in which pone is to be cooked. Pour boiling water over corn meal and salt. Add melted shortening. Stir to blend well. As soon as mixture is cool enough to handle, divide into four equal portions. Form each into a pone about 3/4 in. thick by patting between hands. Place in greased pan and bake at 450° F. for about 50 min. or until a light crust is formed. Yields: 6 to 8 servings.

Grace Lackey (Mrs. L. W.)

CORNMEAL ROLLS

1 1/2 c. flour	1 t. salt
3/4 c. corn meal	1 egg
4 t. baking powder	3/4 c. buttermilk
1/4 t. soda	4 T. fat

Sift dry ingredients together. Cut in fat to consistency of coarse meal. Beat egg slightly. Add buttermilk. Add to dry ingred. Mix to a soft dough. Toss on floured board, knead. Roll 1/2 in. thicker and cut with large cutter. Brush with butter. Bake 20 min. at 425° F.

Jane Bellamy (Mrs. W. G.)

CRACKLING CORN BREAD

1 c. cracklings	1/4 t. soda
1/2 c. buttermilk	1 t. baking powder
1/2 c. water	1 t. salt
2 c. corn meal	

50

CRACKLING CORN BREAD (continued)

Mix corn meal, soda, baking powder and salt. Stir in milk and water. Then add cracklings. Bake in a hot oven 400° F. until brown.

Grace Lackey (Mrs. L. W.)

GRANNY'S HUSH PUPPIES

2 c. corn meal (plain)
1 c. flour (self-rising)
1 egg
1 t. salt
buttermilk to thicken (1/2 to 3/4 c. at least)
3/4 t. soda
2 t. baking powder
1 very small finely chopped onion

Mix above ingred. Drop by spoonfuls in hot grease. Cook until golden brown on both sides. (When first side is done, it rises to top of oil.)

Mary Thomas (Mrs. Emory)

ALMOND APRICOT BREAD

1 egg	3/4 c. finely chopped almonds
3/4 c. sugar	3/4 c. finely chopped apricots, uncooked
1 1/4 c. milk	
3 c. pkg. biscuit mix	1/2 t. almond extract

Bake as any nut bread.

Hattie Newsom (Mrs. R. W.)

BANANA DATE NUT BREAD

1 3/4 c. sifted flour	1/2 t. salt
2 t. baking powder	3/4 t. mace
1/4 t. soda	

Sift above ingred. To 1/3 c. creamed shortening, add 2/3 c. sugar. Add 3 beaten eggs. Add dry ingred. alternately with 2 or 3 mashed bananas. Beat until smooth. Fold in 1/2 c. chopped dates, 1/2 c. walnuts. Bake at

BANANA DATE NUT BREAD (continued)

350° F. for 1 hr.

Hattie Newsom (Mrs. R. W.)

BANANA NUT BREAD

Cream $\frac{3}{4}$ c. sugar and $\frac{1}{2}$ c. (1 whole stick) margarine. Add 2 eggs (1 at a time, beating after each addition). Sift together 2 c. all-purpose flour, 1 t. soda and add alternately to the batter, with 3 T. buttermilk. Add 2 $\frac{1}{2}$ well-ripened bananas, mashed, 1 c. pecans ground fine and $\frac{1}{4}$ t. lemon flavoring. Bake in loaf pan at 375° F. until it leaves edge of pan.

Rosie Roberts (Mrs. David)

CALYPSO JAVA BREAD

3 c. pkg. biscuit mix	1 c. mashed banana (2
$\frac{3}{4}$ c. brown sugar	bananas)
$\frac{1}{4}$ c. plain flour	1 beaten egg
1 T. instant coffee powder	1 c. snipped dates
$\frac{1}{2}$ c. milk	$\frac{1}{2}$ c. chopped walnuts

In mixing bowl, combine biscuit mix, brown sugar and flour. Dissolve coffee powder in milk; add all at once to dry ingred. along with banana and egg. Beat until blended. Stir in dates and nuts. Grease bottoms of two 1-lb. coffee cans. Divide batter between cans. Bake in 350° F. oven for 50 min. Cool 10 min. Loosen sides of loaves with spatula; remove from cans. Makes 2 loaves.

Eva Morgan (Mrs. R. K.)

CRANBERRY NUT BREAD

1 $\frac{1}{2}$ c. chopped pecans
1 $\frac{1}{2}$ c. coarsely ground cranberries
1 $\frac{1}{4}$ c. sugar
3 c. plain flour
4 $\frac{1}{4}$ t. baking powder
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ c. shortening
2 t. grated lemon rind
2 eggs

CRANBERRY NUT BREAD (continued)

1 c. milk

Grease a 9-in. angel cake pan; sprinkle 1/2 c. pecans over bottom. Mix cranberries and 1/4 c. sugar in small bowl and let stand a few min. Sift flour, 1 c. sugar, baking powder, and salt into a large bowl. Cut in shortening until it resembles corn meal. Stir in remaining pecans and lemon rind. Beat eggs well, add milk, and add all at once with cranberry mix to dry ingred. and stir just until evenly moist. Spoon in pan and smooth top. Bake at 350° F. about 1 hr. 10 min., or until it tests done. Cool in pan 10 min. Loosen sides and center with knife, turn out on rack and cool completely. Wrap and store overnight for easier slicing. Freezes well.

Hattie Newsom (Mrs. R. W.)

HONEY BREAD

Mix:	3 c. wheat flour	1 pkg. yeast
	1 T. salt	1/2 c. honey

Add and beat 3 min.: 1 c. warm milk
2 T. shortening
1 c. warm water

Add: 3 - 3 1/2 c. white flour

Knead 5 min. Let rise. Bake in loaf pan at 350° F for 40-50 min. Add 1 T. herb seasoning, 1 T. dried onion flakes for Herb Bread.

Mary Thomas (Mrs. Emory)

CRACKLING BREAD

1/4 c. plain flour	1/4 t. salt
1 1/2 c. corn meal	1 c. sour milk
1/2 t. soda	1 c. diced cracklings

Mix all ingred. Add the milk, and stir in the cracklings. Form into oblong cakes and place in a greased 12 in. baking pan. Bake at 400° F. for 30 min. Yield: 6 or 8 servings.

Grace Lackey (Mrs. L. W.)

CHRISTMAS BREAD

1/2 c. milk	1 t. salt
2 pkgs. yeast	3 eggs
4 c. sifted all-purpose flour	1 1/2 c. raisins
1/2 c. margarine (room temp.)	3 oz. citron
1/2 c. sugar	3 oz. candied red cherries
3 T. lemon juice	
1 T. grated lemon peel	1/2 c. very warm water

Scald milk. Pour into large mixing bowl. Dissolve yeast in warm water. Add to cooled milk in bowl. Beat in 1 1/2 c. flour. In another bowl blend margarine, sugar, lemon juice, lemon peel and salt. Add eggs one at a time and beat. Beat in remaining flour. Mix with yeast batter; then add raisins, citron and cherries. (A little cinnamon may also be added.) Put in a well-greased, lightly floured, 2 qt. tube pan and let rise until double in bulk. Bake 350° F. for 50 or 60 min. or until a toothpick inserted becomes clean. For a quicker rise in a cool house turn on electric blanket, place dough in bowl on the blanket. You'll be surprised at the effect, and the energy consumption is low too!

Flo Ryczek (Mrs. Walter S.)

IRISH SODA BREAD

3 c. flour	2 c. currants
2/3 c. sugar	2 eggs, well beaten
1 t. salt	1 3/4 c. buttermilk
1 t. baking powder	2 T. liquid shortening

Sift dry ingred. into a large bowl. Stir in currants. Combine eggs, buttermilk and shortening. Add liquid mixture to dry ingred. and mix just until flour is moistened. Knead and place in a loaf pan and bake at 350° F. until done about 1 hr.

Libby Shelton (Mrs. Wm. A.)

NORWEGIAN CHRISTMAS BREAD

Scald 1 pt. milk. Soak 1 1/2 cake yeast in a little warm water. Put 1 c. sugar and butter about the size of an

NORWEGIAN CHRISTMAS BREAD (continued)

egg into mixing bowl. Pour hot milk over this. When lukewarm, add yeast and 1 t. salt, then flour, enough to make a drop batter. Beat well. Add 1 c. raisins, and 1 1/2 t. cinnamon, chopped citron and candied (more citron than cherries) to about 3 c. of flour. Mix well. Add this to the dough and knead. More flour may be needed, but don't make dough too stiff. Let rise until double in bulk. Punch down and let rise again. Shape into 2-3 round loaves or braids. Bake at 350° F. about 45 min. While hot, coat loaves with butter. Freezes well.

Flo Ryczek (Mrs. Walter S.)

BUTTERMILK ROLLS

1 pkg. active dry yeast	1 t. salt
2 c. buttermilk	1/4 t. soda
3 T. sugar	1/4 t. baking powder
5 c. all-purpose flour	4 T. shortening

Heat about 1/2 c. buttermilk to lukewarm; sprinkle yeast over it and stir till dissolved. Allow to stand for few minutes; then add remaining buttermilk. Sift flour with dry ingred. and work in shortening as for biscuits. Add buttermilk mixture; blend well. Grease top of dough. Cover and store in refrigerator. About 2 hrs. before serving turn dough onto lightly floured board and knead gently. Shape into desired rolls, put in greased pans and let rise till doubled. Bake at 400° F. about 15 min.

Gay Nell Reich (Mrs. Elmo)

FILLINGS FOR ROLLS

Cinnamon: Put mixture of brown sugar and cinnamon on rolled out dough. Roll up. Cut in 1 in. sections and place 2 in. apart on baking sheet. Let rise. Bake 375° F. 12-15 min.

Butterscotch Nut: In each baking cup, put 1/2 t. margarine and 1 t. corn syrup; stir. Arrange 3 pecans flat side up. Let rise and bake.

Pineapple: Mix 1/2 c. sugar, 3 T. cornstarch and salt in pan. Stir in 1 egg yolk and 1 lb. can pineapple

FILLINGS FOR ROLLS (continued)

chunks. Cook over med. heat about 7 min. Cool and put on dough. Roll up; cut and place on cookie sheet. Let rise and bake.

Luray Spikula (Mrs. Russell)

HALF AND HALF ROLLS

- | | |
|--------------------------|----------------------------|
| 1 pkg. yeast | 2 eggs, beaten |
| 2 c. lukewarm water | 3 c. white flour |
| 3/4 c. sugar | 1 1/2 c. white flour |
| 1 3/4 t. salt | 1 1/2 c. whole wheat flour |
| 1/3 c. melted shortening | |

Soften yeast in water. Add sugar, salt, shortening and eggs. Add 3 c. flour. Beat lightly. Divide into 2 equal parts. Add 1 1/2 c. white flour to 1 part and the whole wheat flour to the other. Knead until smooth. Let rise about 1 hr. Punch down and let rise again for about 45 min. Shape and put one ball of each into muffin pans. Let rise. Brush with salad oil and bake at 425° F. for 15 min.

Luray Spikula (Mrs. Russell)

LURAY'S REFRIGERATED ROLLS

- | | |
|-----------------------------|--|
| 1 1/2 c. milk, scalded | 1 1/2 t. salt (use 2 t. with shortening) |
| 1 pkg. dry granular yeast | |
| 1/4 c. warm water | 2/3 c. sugar |
| 1 stick plus 2 T. margarine | 2 eggs, beaten |
| or 2/3 c. shortening | 7-7 1/2 c. flour |
| 1 c. mashed potatoes | |

Dissolve yeast in warm water. Add margarine, sugar, salt and mashed potatoes to hot milk. When cooled, blend the yeast and eggs. Add enough flour to make a stiff dough. Turn out onto a lightly floured board and knead well. Pat into a greased bowl, cover well and refrigerate. The dough will keep for several days. Punch dough down as it rises in the refrigerator, or it will sour. When ready to use, remove the amount needed and let warm to room temperature. Shape into rolls and place on greased baking sheets. Let rise until double. Bake in 400° F. oven for 20 min.

Luray Spikula (Mrs. Russell)

MRS. SUMPTER'S BUTTER ROLLS

Dissolve 1 pkg. yeast in 1 c. warm water. Add 1/4 c. sugar, 3/4 c. oleo (softened), 1 t. salt. Beat in 2 eggs, 4 c. sifted flour. Let rise until double in bulk (about 2 hrs.). Knead and divide into 3 parts. Roll on floured board into 3 circles. Cut in wedges as you would cut a pie. Coat with melted butter and roll up from wide end to narrow. Let rise until double (about 1 1/2 hrs.). Bake on greased cookie sheets 20 min. at 350° F.

Flo Ryczek (Mrs. Walter S.)

MY ROLLS

2 oz. yeast (3 pkgs.)	1 T. salt
3 1/2 c. water or milk, lukewarm	2 eggs, beaten
1-1 1/4 c. sugar	8-10 c. flour
1 c. shortening or lard	

Dissolve the yeast in the water. (About 10 min.) Add all except the flour and mix well. Add flour, stir and then knead as dough becomes stiff. Knead until smooth (about 8-10 min.). For immediate use: Let rise to double in a greased and covered pan. Punch down and let rest for 10 min. Make out into desired shapes and let rise about 45 min. Bake at 400° F. for about 12-15 min. The rolls may be brushed with an egg, beaten, after rising and before baking, or grease with oil before or after rising. For later use: Do not let dough rise. Cover in a bowl which is large enough for the dough to rise. Set in refrigerator. Punch down a few times. After the dough becomes cold it will do very little rising. This keeps for several days. To use; remove the amount of dough needed about 2 hrs. before it is needed. Shape, let rise and bake. To freeze as brown and serve rolls: After shaping and raising, bake for 20 min. at 250° F. (Ovens are not the same, so this may vary.) Freeze.

Luray Spikula (Mrs. Russell)

WHITE BREAD

1 cake compressed yeast or 1 pkg. dry yeast granules
3 t. sugar

WHITE BREAD (continued)

2 t. salt	1 c. potatoes - whipped
1 1/2 c. water	(use water in which
6 c. plain flour	potatoes are cooked as
2 t. shortening	part of liquid for
	whipping process)

Dissolve yeast in bowl, add sugar, salt and liquid 80° temp. Other ingred. should be room temp. Sift flour once before measuring. Add all the flour at once and work in thoroughly with hands working in the softened shortening at the same time. When dough is thoroughly mixed, knead gently in bowl or on a well floured board, round it up and set it to rise in a well greased bowl at 80°. Let rise until double in bulk. Punch dough down and fold over a few times in bowl and let dough rise to 1 3/4 bulk--takes about 25 min. Divide dough for 2 loaves--divide evenly--and round each piece separately on the board and let stand for 15 min. to allow dough to "come back"---and also makes it easier to handle---keep dough covered with cloth or wax paper during this process. Mold in well greased pans fitting dough into pans and rounding up slightly in the center lengthwise. Allow to rise for 1 hr. Bake 45-50 min. at 450° F. for the first 15 min. reducing heat to 385° F. to finish baking. Pans should be about 7 1/2x3x3 1/2 in. in size. Yield: 2 1-lb. loaves or 1 1-lb. loaf and 1 dozen rolls.

Swaneda Cleckley (Mrs. M. A.)

CORN FRITTERS

salad oil
1 16-oz. can whole kernel corn, drained
1 c. all-purpose flour
1 t. baking powder
3/4 t. salt
2 eggs
1/4 c. milk
maple syrup or confectioner's sugar

About 30 min. before serving, in electric skillet, heat 1/2 in. salad oil to 400° F. In medium bowl, stir 1 T. salad oil, next 6 ingred. just until blended. Drop batter by T. into hot oil, fry 3-5 min. until brown, turning once. With slotted spoon, remove fritters to

CORN FRITTERS (continued)

paper towels, drain. Serve with syrup or confectioner's sugar. Makes 6 servings.

Margaret Carter (Mrs. Ralph)

FLANNEL CAKES

2 c. sifted flour	2 eggs
2 t. soda	2 c. buttermilk
1 t. salt	4 T. Mazola oil

Sift flour, soda and salt together. Break egg in dry ingred. Add buttermilk and butter. Stir together until flour is well dampened. Batter will be lumpy. Leave it that way. Drop by T. on lightly greased griddle. Spread out batter thinly on griddle and cook until bubbly. Turn and brown on the other side. Serves 4. Recipe can be halved. (Batter will seem a little thick.)

Connie Davis (Mrs. Bernard)
Same recipe submitted by
Dot Andrews (Mrs. W. H.)

HOMEMADE MAPLE SYRUP

4 c. sugar	1/2 t. vanilla flavoring
2 c. water	2 T. butter
1/2 t. maple flavoring	

Bring water to a boil. Add sugar and stir just until dissolved. Take off heat. Add flavorings and butter. This comes in handy when you discover you are out of syrup for pancakes and it is inexpensive. Recipe can be halved.

Connie Davis (Mrs. Bernard)

MAMA'S HOT CAKES

Beat together:

2 1/3 c. buttermilk
2 eggs
2 heaping t. baking powder
1/2 t. soda
1/2 t. salt
3 t. sugar

MAMA'S HOT CAKES (continued)

Be sure to beat well. Now add 2 c. flour. Beat well again. Pour into griddle and brown on both sides.

Florence Fulp (Mrs. Guy)

GRILLED GARLIC SLICES

Melt a little butter in a shallow pan over grill; add garlic to taste. Toast thick slices of french bread on grill. Dip toasted slices into garlic butter. Serve hot.

Linda Davis (Mrs. Jerry)

PEACH CINNAMON TOAST

4 slices cinnamon raisin bread
4 t. butter
16 slices canned peaches, drained
2 T. brown sugar, sifted

Spread butter on bread. Arrange 4 slices canned peaches on each slice of buttered bread. Sift brown sugar over peaches and bread. Place on a shallow pan and bake in 450° F. oven for about 10 min. Makes 4 servings.

Eva Morgan (Mrs. R. K.)

CHICKEN DRESSING

3 c. or more bread crumbs (make by toasting in toaster and breaking it up). Add chicken broth over crumbs. Let stand awhile. Mix a little salt and pepper and 1 egg and more broth to make it moist. If desired, add celery, onion and sage. Bake 400° F. until it gets hot, brown and bubbles on top. Takes 30 min.

Mary Thomas (Mrs. F. J.)

CORN BREAD DRESSING

biscuit crumbs	3 t. baking powder
corn bread crumbs	1 lg. onion
3 t. sage	5 c. chicken broth
2 eggs	3 lg. stalks celery
1 stick butter (melted)	

CORN BREAD DRESSING (continued)

Crumble biscuits and corn bread. Mix well and add chopped celery, sage, onion, eggs. Add melted butter and broth. Add baking powder last. Use large tin pan to bake in. Bake 1 hr. at 375° F.

Connie Davis (Mrs. Bernard)

UNCLE BEN'S WILD RICE DRESSING

2 6-oz. pkgs. wild rice adding 2 chicken bouillon cubes

Sauté 1 1/2 c. diced celery, 1/2 c. chopped onion and livers (chopped) in 3 T. butter. Add to cooked rice mixture (containing seasonings of pkg.) with 2 4-oz. jars mushrooms.

Linda Schowalter (Mrs. Paul)

OYSTER PUDDING DRESSING

6 slices white bread
3 T. butter or margarine, softened
1/2 of an 8-oz. pkg (4 slices) sliced sharp process
American cheese
1 pt. oysters with liquid
2 slightly beaten eggs
3 c. milk
1 t. salt
1/4 t. pepper

Spread bread with butter, cut in cubes. Place half the cubes in bottom of baking dish. Arrange cheese over. Add oysters and liquid; top with remaining bread cubes. Combine eggs, milk, salt, and pepper; pour over all. Bake at 325° F. for 1 1/4 hrs. or until knife inserted off center comes out clean.

Mary Frances Fulk (Mrs. Oscar)

YUM-YUM BANANA BREAD

1 c. sugar	1/2 c. butter or margarine
3 bananas, mashed	1/2 c. chopped pecans
2 eggs	3 T. buttermilk
2 c. flour	1 t. baking soda

YUM-YUM BANANA BREAD (continued)

Cream butter or margarine and add bananas. Stir in milk, then flour, soda and nut meats. Add eggs last, slightly beaten. Let rise 1/2 hr. and bake in 5x9 in. pan for 1 hr. at 350° F.

Mabel Hall (Mrs. Grady)

YUMMY SPOON BREAD

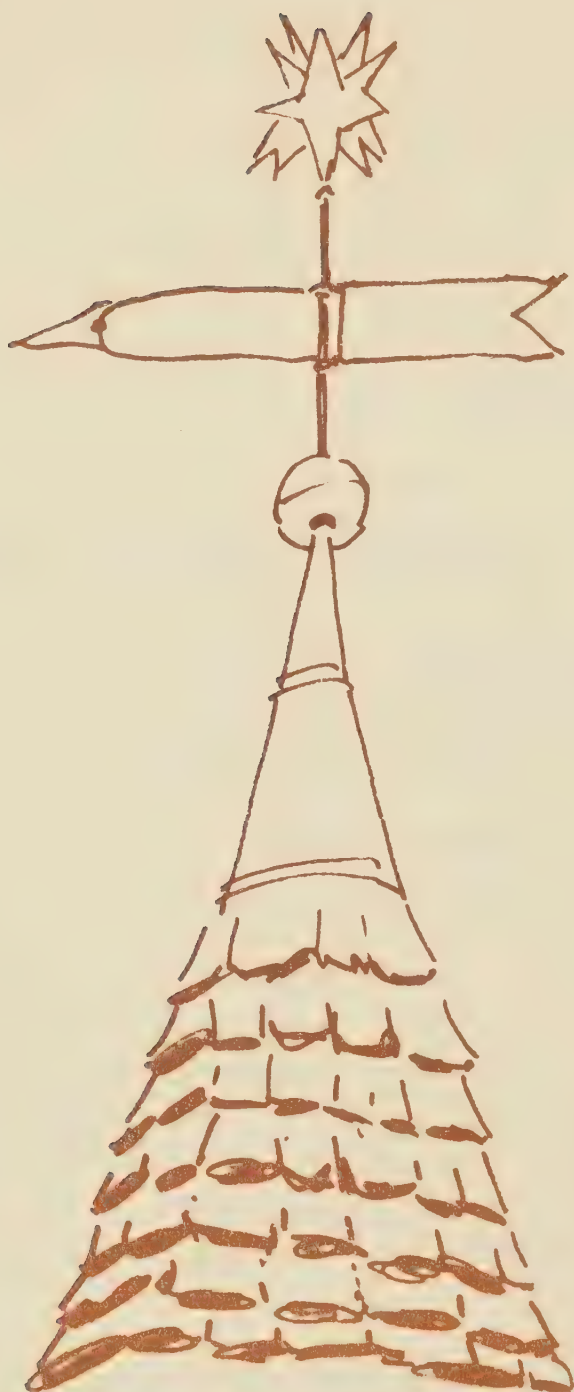
1 1/2 c. plain corn meal	5 eggs
1/8 lb. butter	2 c. milk
1 t. sugar	1 1/2 c. boiling water
1 1/3 t. salt	1 T. baking powder

Mix corn meal, salt and sugar together; scald with boiling water and add melted butter. Beat eggs with milk and baking powder and add to above mixture. Pour into baking pan (greased) and bake 30-40 min. in 350° F. oven. Serves 10.

Mabel Hall (Mrs. Grady)

NOTES

NOTES



Sketched by Marilyn Satterfield

Star, weathervane, globe and lightning rod
jut from the steeple of the Gemein Haus.

Cakes

HAPPINESS CAKE

(Appeared in Blue Beret,
Airstream Trailer magazine)

- 1 cup Good thoughts
- 1 cup Kind deeds
- 1 cup Consideration for others
- 2 cup Sacrifice
- 2 cup Well-beaten faults
- 3 cup Forgiveness

Mix thoroughly. Add tears of joy, sorrow and sympathy. Flavor with love and kindly service. Fold in four cups of prayer and faith. Blend well. Fold into daily life. Bake well with the warmth of human kindness and serve with a smile any time. It will satisfy the hunger of starved souls.

CAKES

FILLINGS

FROSTINGS

ANGEL CAKE

whites of 9 lg. or 10 sm. eggs
1 $\frac{1}{4}$ c. sugar
1 c. flour
level $\frac{1}{2}$ t. cream of tartar
pinch salt
juice $\frac{1}{2}$ lemon

Sift flour, sugar. Measure and set aside. Add salt to egg whites and beat to a foam. Add cream of tartar and beat until stiff. Add sugar and lemon juice; then fold in flour very lightly. Bake in angel food cake pan 325° F. about 1 hr. Do not grease pan.

Mary Thomas (Mrs. F. J.)

ANGEL FOOD CAKE

1 c. flour
 $\frac{3}{4}$ c. sugar
12 egg whites or 1 $\frac{1}{2}$ c.
1 $\frac{1}{2}$ t. cream of tartar
1 $\frac{1}{2}$ t. vanilla
 $\frac{1}{2}$ t. salt
 $\frac{3}{4}$ c. sugar

Sift flour and $\frac{3}{4}$ c. sugar together 4 times. Beat egg whites, cream of tartar, salt and vanilla until it stands in a glossy peak. Add other $\frac{3}{4}$ c. sugar, 2 T. at a time, beating after each. Fold in $\frac{1}{4}$ of flour at a time, lightly. Bake in ungreased tube pan at 375° F. for 35-40 min.

Sarah Maynard (Mrs. Rayford)

APPLE CAKE

4 eggs	$\frac{3}{4}$ c. broken nuts
2 c. sugar	2 c. self-rising flour
1 c. cooking oil	1 t. cinnamon

APPLE CAKE (continued)

3 c. diced apples, raw 1 t. nutmeg
3/4 c. raisins

Combine sugar, eggs and oil. Beat well. Mix in flour and spices; then add apples, nuts and raisins. Mix well. Bake in 9x13 in. loaf pan for 40-45 min. at 350° F.

Mary Boles (Mrs. Ralph)

RAW APPLE CAKE

3 eggs 1 t. vanilla
2 c. sugar
1 1/2 c. liquid salad oil (Wesson)
3 c. all-purpose flour
1 t. salt 1 c. chopped pecans
1 t. soda 3 c. chopped raw apples

Cream together eggs, sugar and oil. Add flour, salt and soda, vanilla, pecans and apples. Mix all ingred. well. Bake in a greased and floured 9x13 in. pan at 300° F. for 30 min. or until done. Ice while cake is hot. Serves 16-18.

ICING

1 1/2 stick margarine or butter
1 1/2 c. brown sugar
1/2 c. evaporated milk

Mix all of the ingred. together. Boil 2 1/2 min. and pour over cake while hot.

Gloria Long (Mrs. Jack)

Variation: Add 1 t. cinnamon, extra 1 t. vanilla, 1 c. coconut, 1 c. pecans. Bake in tube pan 1 hr. 15 min.

Dot Andrews (Mrs. W. H.)
Eva Morgan (Mrs. R. K.)

APPLE SAUCE CAKE

2 c. sugar 3 t. soda
1 c. butter 2 t. cinnamon

APPLE SAUCE CAKE (continued)

1/2 c. sour milk	2 t. cloves
1 qt. cooked apples	4 T. cocoa
2 c. raisins	5 1/2 c. flour

FILLING

juice and rind of 2 lemons	1 c. boiling water
1 coconut	1 T. flour or corn starch
2 c. sugar	

Cook a few minutes and put between layers. Ice the top and sides with Seafoam Icing.

SEAFOAM ICING

3 c. brown sugar	1/2 c. boiling water
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Boil until it spins a thread. Pour slowly into the beaten whites of 2 eggs.

Fern Hunter (Mrs. Moir)

BANANA SPICE CAKE

3 c. cake flour, sifted	3/4 t. salt
2 c. sugar	1 c. shortening
1 1/2 t. soda	1 c. buttermilk
3/4 t. nutmeg	1 1/4 c. mashed bananas,
1 1/2 t. baking powder	3 med.
1 1/2 t. cinnamon	3 eggs, unbeaten
1/2 t. ground cloves	

Sift dry ingred. into large bowl. Add shortening, buttermilk and bananas; mix until flour is dampened. Beat at low speed for 2 min. Add eggs; beat 1 min. Pour batter into 3 layer cake pans and bake at 350° F. 30 min. Cool and frost.

FROSTING

2 egg whites	1 c. light brown sugar
5 T. water	1/8 t. salt
1 t. vanilla	1 t. white corn syrup
1/2 t. maple flavoring	1/2 c. white sugar

BANANA SPICE CAKE (continued)

Make as 7-min. icing. Place sliced bananas between layers.

Vonnie Spikula

BASIC TWO-EGG LAYER CAKE

1/2 c. butter	1 3/4 c. cake flour
1 c. sugar	1/2 t. salt
2 eggs	2 1/2 t. baking powder
1 t. vanilla	1/2 c. milk

Cream butter and gradually add sugar. Cream until light and fluffy. Add eggs, well beaten, and vanilla; mix well. Sift flour with salt and baking powder. Add to first mixture, alternately with milk. Bake in 2 8-in. layer cake pans, greased and floured at 375° F. for 20-25 min.

Linda Davis (Mrs. Jerry)

BLUEBERRY DUMP CAKE

1 pt. blueberries, sweetened to taste
1 sm. can crushed pineapple
1 box yellow cake mix
1/2 c. broken nuts
1 1/2 sticks of butter, melted

Put blueberries in oblong type baking dish, approx. 6x11 in.; cover with pineapple. Pour on dry cake mix and scatter nuts over top. Melt butter and drizzle over all. Bake approx. 1 hr. at 350° F. This is quick, easy and delicious. May use other combinations of fruit.

Sara McLendon (Mrs. H. M.)

CARROT CAKE

2 c. sugar	1 t. salt
1 1/2 c. Wesson oil	2 t. soda
4 eggs	2 t. cinnamon
1/2 c. nuts	3 c. grated carrots
2 c. flour	

CARROT CAKE (continued)

Mix sugar, oil and eggs. Sift dry ingred. and mix with egg mixture. Add carrots, nuts and bake at 350° F. 45-60 min. in 3 layer pans. (40 min. if 2 sm. mold pans or 1 1/2 hr. in lg. mold pan.)

Marie Choplin (Mrs. Tommie)

ICING for Carrot Cake

1 lb. box confectioner's sugar	1/2 c. nuts
1 8-oz. pkg. cream cheese	2 t. vanilla
3/4 stick butter	

Let butter and cheese warm to room temp. and cream together. Mix with sugar. Add nuts and spread on cool cake.

Marie Choplin (Mrs. Tommie)

Also submitted by Sarah Maynard (Mrs. Rayford).

CHERRY BUBBLE CAKE

1 1/2 c. sugar	1 1/2 t. soda
1 1/2 c. flour	2 eggs
1/2 c. cherry juice	1 lb. cherries

Mix all ingred. together and fold in cherries. Bake 325° F. for 35 min. in flat pan. (It's true - no shortening.)

ICING

1 c. sugar	3/4 stick margarine
1/2 c. evaporated milk	

Boil 1 1/2 min. or until thick. Add 1 t. vanilla and 1 c. nuts, chopped. Ice while hot.

Sarah Maynard (Mrs. Rayford)

CHOCOLATE CAKE I

Sift together 2 c. all-purpose flour, 2 c. sugar and a pinch of salt. Boil 1 1/2 min. 1 c. Wesson oil,

CHOCOLATE CAKE I (continued)

1 c. water and 4 T. cocoa. Pour immediately over flour and sugar. Stir well. Add 1/2 c. buttermilk, 1 t. soda and 2 eggs. Mix well. Pour into greased, floured oblong cake pan or pyrex dish. Bake 300° F. for 40 min. (or test with toothpick).

ICING

Boil 1 1/2 min. 4 T. milk, 4 T. cocoa and 1 stick butter or margarine. Stir constantly over med. low heat. Cool slightly. Add 1 t. vanilla and 1 box confectioner's sugar, sifted. Keep warm over hot water until ready to spread over hot cake left in pan or pyrex dish.

Jo Anne Chadwick (Mrs. Truett)
(former minister's wife)

CHOCOLATE CAKE II

Delicious, dark and moist.

1/4 c. butter or margarine	3/4 c. Hershey's cocoa
1/4 c. vegetable shortening	1 1/2 t. baking soda
2 c. sugar	1 c. buttermilk
2 eggs, unbeaten	1 t. vanilla
2 c. sifted cake flour	3/4 c. boiling water
1/8 t. salt	

Preheat oven to 350° F. Grease and flour 2 9-in. layer cake pans. Cream butter or margarine and shortening together, add sugar gradually, creaming until light and fluffy. Add eggs, one at a time, beating well after each addition. Sift flour and salt together. Set aside. Make a smooth paste of the cocoa and boiling water, cool slightly. Stir baking soda into buttermilk and add alternately with the sifted flour to creamed mixture, beginning and ending with flour. Add cocoa mixture and blend thoroughly. Blend in vanilla. Bake about 35 min. Frost with your favorite chocolate frosting. I use Swaneda Cleckley's Chocolate Cream Frosting below.

CHOCOLATE CREAM FROSTING

Cut 4 sqs. unsweetened chocolate in small pieces. Mix

CHOCOLATE CAKE II (continued)

1 1/2 c. brown sugar, 1/2 t. salt, 3/4 c. water and 1/4 c. Crisco. Add chocolate and bring to a boil. Boil for 5 min. Remove from heat; cool to lukewarm, stirring as it cools. Add enough confectioner's sugar to make spreading consistency. Beat in 1 t. vanilla. Spread between layers and on cake.

Kathrine Shore (Mrs. B. Clyde)

CHOCOLATE CAKE III

1 stick margarine	1 t. baking powder
1 c. sugar	pinch salt
4 eggs, one at a time	1 t. vanilla
1 c. flour, sifted	1 16-oz. can chocolate syrup

Cream margarine and sugar. Add eggs, one at a time and beat well after each one. Sift dry ingred. and add to the creamed mixture alternately with the syrup. Add vanilla and beat. Pour into greased and floured sheet or loaf pan. Bake at 350° F. for 1/2 hr.

Ruth Anderson (Mrs. Herbert)

CHOCOLATE CAKE IV

2 1/2 c. flour	2 eggs, unbeaten
1/2 c. cocoa	1 t. salt
1 c. Wesson oil	1 c. buttermilk (or sweet milk and 4 t. vinegar)
2 c. sugar	
2 t. soda	

Mix oil, sugar, salt, soda, eggs, buttermilk in mixer and beat 2 min. at #2 speed. Clean edge of bowl. Add flour, cocoa, and vanilla. Beat 1 min. more, same speed. Beating at same speed, add 1 c. boiling water slowly. Pour into greased pans. (Batter is runny.) Bake at 300° F. until done, 40-50 min. (It will pull away from pan.) Makes 2 layers. Use Sarah Bellamy's Chocolate Icing.

Susan Thomas

BROWN MOUNTAIN CHOCOLATE CAKE

1/2 c. shortening	1 stick margarine
2 c. sugar	3 c. flour
1 c. buttermilk	2 T. cocoa
1 t. soda	1/2 c. tepid water
3 eggs	1 t. vanilla

Cream butter, shortening and sugar until light and fluffy. Add cocoa dissolved in water. Add eggs and beat well. Add flour sifted with soda. Add milk and mix well. Bake in 350° F. oven in 3 greased and floured pans.

CHOCOLATE FROSTING

1 stick margarine	1 t. vanilla
1 box confectioner's sugar	2 T. cold coffee
1/2 c. cocoa	1 egg, beaten

Beat margarine until fluffy. Add sugar (sifted), cocoa, egg, coffee and vanilla. Beat until smooth and creamy. If necessary add a little milk to make it right spreading consistency.

Sarah Maynard (Mrs. Rayford)

CHOCOLATE CREAM CAKE

1 c. boiling water
2 sqs. (2-oz.) unsweetened chocolate
1/2 c. soft butter or margarine
1 t. vanilla
1 box brown sugar
2 eggs
1 3/4 c. plus 2 T. all-purpose flour
1 t. soda
1/4 t. salt
1/2 c. commercial sour cream

Pour boiling water over chocolate in bowl and let stand until cool. Cream butter and vanilla. Add brown sugar and cream well. Add eggs, one at a time, beating well after each addition. Stir blended dry ingred. into creamed mixture and mix well. Blend in sour cream and chocolate-water mixture. Pour into greased, wax paper lined 9x5x3 in. (lg.) loaf pan. Bake at 325° F. for

CHOCOLATE CREAM CAKE (continued)

1 hr. and 15 min. or until cake pulls away from sides of pan. Cool on rack for 10 min. and turn cake out of pan on rack and remove wax paper. Frost as desired. Junket Fudge mix very good - 12 oz. pkg.

Florence Fulp (Mrs. Guy)

CHOCOLATE FUDGE CAKE I

4 T. shortening	
2 c. sugar	
2 eggs	
4 sqs. (4 oz.) unsweetened chocolate, melted	
1 3/4 c. flour	
3 t. baking powder	1 t. vanilla
1/2 t. salt	1 c. chopped nuts, if desired
1 1/2 c. milk	(leave out if making coconut mound cake)

Cream shortening. Gradually add 1 1/2 c. of the sugar; add the well beaten egg yolks; then cream all together thoroughly. Blend in the melted chocolate. Sift flour once before measuring. Then measure flour into sifter. Add baking powder and salt and sift together. Add to creamed mixture alternately with milk. Beat just enough to make smooth batter. Blend in vanilla and nuts. Make a meringue by beating the egg whites and when they are stiff enough to hold a point, gradually beat in the remaining 1/2 c. sugar. Fold meringue into batter. Pour into 2 9-in. well floured and greased pans. Bake 40-45 min. at 350° F. Ice with cooked fudge, chocolate butter, cooked white or any other icing desired or serve plain. I prefer the Chocolate Fudge Frosting, but the cake is so tender and the icing is heavy, and once it is all together, it is out of this world. Sometimes I freeze the layers slightly and then frost. If the cake falls apart with the heavy frosting, make a circle of folded foil around the cake and freeze slightly.

Swaneda Cleckley (Mrs. M. A.)

CHOCOLATE FUDGE CAKE II

Very fine texture and moist.

2 1/3 c. sugar	3 c. flour, sifted
1 c. shortening	1 t. soda
2 t. vanilla or 1 t. cinnamon and 1/4 t. cloves	1 t. baking powder
3 eggs	1 t. salt
3 sqs. chocolate, melted	1 1/2 c. ice water

Cream sugar and shortening. Add vanilla and eggs; beat until creamy. Add chocolate and mix well. Sift dry ingred. together about 3 times. Add to the creamed mixture and mix alternately with water. Bake in greased and floured pans for 30-35 min. at 350° F.

CHOCOLATE FROSTING

1 box confectioner's sugar
1/8 t. salt
3 sqs. chocolate or 3/4 c. plus 2 T. cocoa
1 egg
2 t. vanilla
3 T. milk (4 T. milk when cocoa is used)
3/4 stick butter

Mix all ingred. together and beat until creamy.

Vonnie Spikula

CHOCOLATE HERSHEY BAR CAKE

10 plain milk chocolate candy bars	2 1/2 c. sifted flour
2 sticks butter	1/4 t. salt
2 c. sugar	1/4 t. soda
4 eggs	1 c. buttermilk
2 c. chopped nuts	2 t. vanilla
	1 c. canned chocolate syrup

Soften chocolate bars until limp in top of double boiler over hot water. Cream butter until fluffy. Add sugar gradually and continue to cream. Add eggs one at a time to creamed butter and sugar mixture and beat well after each addition. Add softened chocolate bars. Add soda to buttermilk. Combine nuts, flour and salt and

CHOCOLATE HERSHEY BAR CAKE (continued)

add to butter and sugar mixture alternately with the buttermilk. Stir in vanilla and chocolate syrup. Pour into greased and floured tube pan, the bottom of which has been lined with brown paper, also greased and floured. Bake 350° F. for 1 hr. or until cake tests done.

ICING

Combine 2 c. granulated sugar, 2/3 c. evaporated milk and 1 stick butter. Bring to a boil, and cook 1 min. Turn off heat and add 6-oz. pkg. chocolate bits. Stir until bits are melted and mixture is smooth. Put on warm cake.

Blanche Whitt (Mrs. Sam)

CHOCOLATE MAYONNAISE CAKE (Newly Wed Low Budget)

3 c. all-purpose flour	1 1/2 c. mayonnaise
2 1/2 t. baking powder	1 1/2 c. water (milk may be used)
1 1/2 c. cocoa	
1 1/2 c. sugar	1 1/2 t. vanilla

Sift dry ingred. Add mayonnaise. Gradually add water and vanilla until blended. Bake 350° F. for 30 min. Makes 2 layers or 1 loaf cake.

TOPPING

2 c. 4-X confectioner's sugar
1 c. cocoa
3 T. hot coffee

Blend sugar and cocoa. Add coffee and beat until smooth. More liquid can be added to give a good spreading consistency.

Catherine Holland (Mrs. Ernest)

CHOCOLATE RED VELVET CAKE

1 c. Crisco or butter	1 T. vinegar
2 c. sugar	1 T. cocoa
2 eggs	2 t. vanilla

CHOCOLATE RED VELVET CAKE (continued)

1 c. buttermilk	1 1/2 t. soda
2 1/2 c. all-purpose flour	1/2 t. salt
1 oz. red food coloring	

Cream butter and sugar. Add eggs. Make paste from cocoa and vinegar. Add to sugar, butter and eggs. Add flour, milk, vanilla and food coloring. Bake at 375 ° F

FROSTING

1 c. coconut	3 T. flour
1 c. pecans	2 sticks butter or margarine
1 1/2 c. milk	1 c. sugar

Cook milk and flour until thick, stirring continuously. Cool. Beat sugar and butter until creamy. Add cooled custard mix. Beat until like whipped cream. Add coconut and pecans.

Nat Copple (Mrs. Chester)

Similar recipe: Mildred Moser (Mrs. Robah)

CHOCOLATE SCOTCH CAKE

2 c. all-purpose flour	1 c. water
2 c. granulated sugar	1/2 c. buttermilk
1 stick margarine	1 t. soda
1/2 c. vegetable shortening	2 eggs
3 heaping T. cocoa	1 t. vanilla

Combine flour and sugar in mixing bowl, mixing well. In a saucepan put margarine, shortening, cocoa and water and bring to a rapid boil, and then pour over flour and sugar, mixing gradually. Put soda in buttermilk and add other ingred. Mix and turn into a greased and floured pan about 11x16 in. Bake 400° F. for 30 min. or until done. Make icing 5 min. before cake is done and pour hot icing over hot cake.

ICING

1 stick margarine or butter	1 t. vanilla
2 heaping T. cocoa	1 c. chopped pecans
6 T. milk	(optional)

CHOCOLATE SCOTCH CAKE (continued)

1 box confectioner's sugar 1 c. flaked coconut
(optional)

In a saucepan, combine margarine, cocoa and milk. Bring to a boil, stirring constantly to prevent sticking. Remove from heat and add other ingred. Spread on hot cake.

Marie Choplin (Mrs. Tommie)

Similar recipe: Florence Fulp (Mrs. Guy)

WHITE CHOCOLATE CAKE

1/4 lb. white chocolate	2 1/2 c. cake flour
1/2 c. boiling water	1 t. baking soda
1 c. butter or margarine	1 c. buttermilk
2 c. sugar	4 egg whites
4 egg yolks	1 c. chopped pecans
1 t. vanilla	1 c. flaked coconut

Melt chocolate in 1/2 c. boiling water. Set aside to cool. Cream together butter or margarine and sugar until mixture is fluffy. Mix in egg yolks, one at a time, beating well after each addition. Add melted chocolate and vanilla. Sift together cake flour and soda and add to creamed mixture with buttermilk. Do not overmix. Beat egg whites until stiff and fold in. Gently stir in pecans and coconut. Pour into 3 greased and floured 9-in. layer cake pans. Bake at 350° F. for 20 min. or until cake tests done. Cool and frost.

FROSTING

Mix together 1 sm. can evaporated milk, 1 c. sugar and 4 T. butter or margarine. Bring to a boil, stirring constantly. Have ready 3 slightly beaten egg yolks; blend into cooked mixture. Add 1 t. vanilla and cook, stirring, over low heat until thick, about 15 min. Remove from heat, and add 1 can flaked coconut and 1-1 1/2 c. chopped pecans; beat until fluffy and of a consistency to spread.

Doris Segraves (Mrs. Joseph)

CHRISTMAS ORANGE CAKE

1 c. butter
2 c. sugar
4 eggs
1/2 c. buttermilk with 1 t. soda
1 box (8 oz.) dates, cut up
1 lb. orange slices, cut up
1 can angel flake coconut
2 c. chopped pecans
3 1/2 c. plain flour

Cream butter and sugar. Add eggs one at a time. Add flour with milk. Roll nuts, candied fruit and dates in flour. Add coconut and then add all to batter. Bake at 250° F. 2-2 1/2 hrs.

Mix 1 c. fresh orange juice and 2 c. confectioner's sugar. Pour this over cake as soon as taken from oven. Let stand overnight. Refrigerate.

Dot Andrews (Mrs. Wm. H.)

COCONUT PINEAPPLE CAKE

2 sticks whipped margarine	3 c. flour
1/2 c. Crisco	1/2 t. baking powder
2 3/4 c. sugar	1 c. milk
3/4 t. salt	5 eggs
2 t. vanilla	

Cream margarine and Crisco. Add sugar, salt and vanilla; cream well. Add half of flour and half of milk beating at low speed. Add eggs, one at a time, beating well after each. Add rest of flour, milk and baking powder, beating at low speed. Bake in 3 greased and floured 9-in. pans at 350° F. for 25-30 min.

FROSTING

1 No. 2 can crushed pineapple	2 T. flour
1 3/4 c. sugar	3 egg yolks

Mix and cook (bring to a 3 min. boil). Add 1 t. vanilla and 1 can angel flake coconut. (Frozen coconut can be used.)

Sarah Maynard (Mrs. Rayford)

COCA-COLA CAKE

2 c. brown sugar	1 t. soda (mixed with
2 c. sifted flour	buttermilk)
1 c. butter or margarine	2 eggs, slightly beaten
1/2 c. Wesson oil (do not substitute)	
2 T. cocoa (heaping)	
1 c. coca-cola	1 1/2 t. vanilla
1/2 c. buttermilk	3 c. tiny marshmallows

Sift sugar and flour together. In lg. saucepan, mix butter, oil, cocoa and coca-cola and bring to a boil. Pour over dry ingred. Add buttermilk, soda, eggs, vanilla, and marshmallows. Mix well. Pour in 13x9 in. pan. Bake at 350° F. for 45 min. Frost with Coca-Cola Icing while hot from oven.

ICING

1/2 c butter or margarine	1 1/2 t. vanilla
3 T. cocoa (heaping)	1 box confectioners' sugar
6 T. coca-cola	1 c. pecans, chopped (optional)

Mix butter, cocoa and Coca-Cola and bring to a boil. Remove from heat and pour over confectioner's sugar. Beat well. Add vanilla and nuts. Spread on hot cake in pan.

Florence Fulp (Mrs. Guy)

COLORVISION CAKE AND ICING

Add 3 T. fruit flavored gelatin to the cake batter. Bake. Mix in top of double boiler the rest of the gelatin, 1/4 c. egg whites (2 sm. eggs), 1 c. sugar, 1/8 t. cream of tartar or 1 t. white syrup and 1/4 c. water. Mix and beat as for 7 min. frosting. Use my 1,2,3,4 plain cake recipe for batter.

Luray Spikula (Mrs. Russell)

DUTCH CAKE

1 t. soda	1 1/2 t. maple flavoring
1 c. buttermilk	3 c. sifted flour
3 c. brown sugar	1/2 lb. butter
4 eggs	

DUTCH CAKE (continued)

Put soda into buttermilk; cream butter and sugar. Add eggs one at a time. Add flavoring. Blend in flour alternately with milk. Turn into lg. and greased tube pan. Bake 325° F. for 1 hr. Let cake cool in pan, turn out, brush glaze over cake.

GLAZE

1/2 c. brown sugar	1/4 c. water
1/4 c. butter	

Heat until melted.

Betty Fox (Mrs. Richard)

CHRISTMAS FRUIT CAKE I

1 c. black walnuts, broken	2 c. unsifted flour
1 c. pecans	1/2 lb. (2 sticks) butter
1/2 lb. green candied cherries, halved	or margarine
1/2 lb. red candied cherries, halved	1 2/3 c. sugar
	5 eggs
	dash of salt
1 can (3 1/2 oz.) flaked coconut	

Combine nuts, cherries and coconut. Add flour and mix. Cream butter or margarine until light and fluffy, adding sugar gradually and continuing to cream. Add eggs, one at a time, blending well after each. Add salt and flour mixture. Blend and pour into greased and floured tube pan which has the bottom lined with greased and floured brown paper. Cover top tightly with foil. Place a pan of hot water in the bottom of the oven. Bake at 275° F. for 2 1/2 hrs. or until done. Remove foil for about the last hr. to allow top to dry out. It is done when the top feels slick and dry to the hand. It sinks slightly from the sides of the pan.

Doris Segraves (Mrs. Joseph)

CHRISTMAS FRUIT CAKE II

1 lb. butter or margarine	1 t. baking powder
1 lb. light brown sugar	2 T. nutmeg
(2 1/2 c. packed)	1/2 c. brandy

CHRISTMAS FRUIT CAKE II (continued)

6 eggs	1 lb. seedless golden raisins
4 c. flour	3 c. chopped pecans

Cream butter and sugar together. Add eggs, one at a time. Beat well after each addition. Sift together flour, baking powder and nutmeg. Add gradually to creamed mixture and beat until well blended. Stir in brandy. Fold in raisins and pecans. Pour mixture into 10 in. tube pan that has been greased and floured. Bake at 300° F. for 1 hr. 40 min or until done. (Does not require aging.)

Grace Lackey (Mrs. L. W.)

FRUIT CAKE WITHOUT EGGS, SUGAR, BUTTER OR FLOUR

1 pkg. seedless raisins	1/4 lb. crystallized
4 slices crystallized pineapple,	cherries
chopped	1 c. pecans, chopped
2 1/2 c. grated fresh coconut	1/2 t. salt
1 can Borden's condensed milk	

Line loaf pan with waxed paper. Mix together the raisins, pineapple, cherries and grated coconut. Add last the 1/2 t. salt and the can of Borden's milk. Mix well. Place in pan and bake 300° F. for 1 hr. 10 min. Turn out on wire rack and remove paper immediately. Makes 3 lbs.

Sara McLendon (Mrs. H. M.)

ICE BOX FRUIT CAKE

Line pans with wax paper. Put into bowl and let stand until needed 3/4 c. Pet milk, 2 doz. finely cut marshmallows, 1/3 c. orange juice. Roll into fine crumbs 6 doz. graham crackers. Put into bowl the crumbs. Add 1/2 t. cinnamon, 1/2 t. nutmeg, 1/4 t. cloves, 1 1/2 c. raisins (light or dark), 3/4 c. dates, 1 c. nuts, 1 1/4 c. ready mixed cut-up candied fruit. Add milk mixture. Mix with spoon until crumbs are moist. Press into pan or pans. Decorate top. Cover with foil and chill. Keep cool.

Margaret Carter (Mrs. Ralph)

JAPANESE FRUIT CAKE

2 c. sugar	6 eggs, separated
1 c. butter	1/3 c. grated coconut
3 c. flour	1 c. pecans
1 c. milk	1 box seedless raisins
4 t. baking powder	2 t. cinnamon
1 t. cloves	1 t. nutmeg

Cream as usual. Add flour, raisins, coconut and nuts. Fold in egg whites last. Bake in 6 layer average size or 4 very large pans. Works well when made into 2-3 layer cakes and sliced.

FILLING

2 c. sugar	2 lemons
4 T. flour	2 oranges
1 1/2 c. boiling water	grated rinds
2/3 fresh coconut	

Mix sugar and flour. Peel fruit and remove seeds. Cut into small pieces and add to flour and sugar. Mix, add boiling water slowly, stirring constantly. Place over low flame and cook until thick. Stir often while cooking. When very thick add grated coconut and cook 2 min. Remove from fire. Cool and spread.

Mary Thomas (Mrs. Emory)

SUMMER FRUIT CAKE

1 envelope plain gelatin
1/3 c. sugar
1/8 t. salt
1 (9 oz.) can crushed pineapple
1/4 c. maraschino cherries (1/2 green and 1/2 red)
1/2 c. Tokay wine
6 lady fingers
1/3 c. finely diced oranges
2 T. chopped almonds
1 c. halved and seeded Tokay grapes
1 c. whipping cream

Soften gelatin in wine and dissolve over hot water.

SUMMER FRUIT CAKE (continued)

Combine with undrained pineapple, sugar and salt. Cool until slightly thickened. Meanwhile line a 2 qt. mold with split lady fingers. Cut cherries into quarters. Whip cream until stiff, and fold into gelatin mixture. Fold in cherries, grapes, oranges and almonds. Carefully spoon mixture into mold. Chill until firm. Unmold and serve. Makes about 8 servings.

Sara McLendon (Mrs. H. M.)

WHITE FRUIT CAKE I

2 c. sugar	1/2 t. salt
1/2 lb. butter	1 lb. candied cherries
6 eggs	1 lb. candied pineapple
3 c. flour	1 lb. shelled pecans
1/2 t. baking powder	

Cream butter and sugar. Add eggs, one at a time. Add flour, baking powder and salt. By hand stirring, add nuts and fruits until well blended. Pour batter into tube pan which has been lined on bottom with greased brown paper. Bake 3 hrs. at 250° F.

Mrs. E. T. Mickey
(former minister's wife)

WHITE FRUIT CAKE II

10 eggs	1 lb. candied pineapple
3 sticks margarine	1 lb. candied cherries
2 c. sugar	1/2 lb. candied citron
4 c. flour	1/2 lb. English walnuts
2 fresh coconuts, grated	1 lb. Brazil nuts
2 lbs. white raisins	1 lb. pecans

Cut fruit as for any fruit cake. Leave nuts whole. Beat together until creamy the eggs, margarine, and sugar. Add flour and the other ingred. in order listed. Line cake pans with either wax or brown paper and bake at 275° F. for approx. 3 hrs. Put pan of water on rack below cake during baking period. This recipe makes 1 extra large cake or 2 med. sized.

WHITE MYSTERY FRUIT CAKE

Bake Betty Crocker White Cake Mix following pkg. directions. Cool. Crumble into very large bowl or pan. Add fruit to crumbled cake: 1 c. each of candied pineapple, lemon peel, orange peel, citron, cut up fine; 1 c. whole red candied cherries; 1 1/2 c. seedless white raisins; 1 c. fresh or frozen fresh grated coconut and 4 1/2 c. blanched almonds, cut. Make Betty Crocker Fluffy White Frosting Mix, following pkg. directions. Mix with cake and fruit. Pack TIGHTLY into foil lined 10 in. tube pan, or 2 9x5x3 in. loaf pans. Cover cake with foil, and chill in refrigerator at least 24 hrs. Cake should be kept refrigerated until used. Slice with sharp knife. Makes a 6 1/2 lb. fruit cake.

Swaneda Cleckley (Mrs. M. A.)

UNCOOKED FRUIT CAKE

1 lb. marshmallows	1 sm. bottle of cherries
1 lb. graham crackers	1 sm. can Carnation evaporated milk (do not add water)
4 c. pecans, chopped	1 t. vanilla
1 pkg. seeded raisins	

Place marshmallows in milk and heat. Crush the crackers. Cut the nuts and cherries, add the raisins. Pour the heated mixture over the fruits and nuts and mix well with hand. Add the cracker crumbs and mix well with hands. Line a loaf pan with wax paper and place cake mixture in this. Place in refrigerator and let set for several days.

Sara McLendon (Mrs. H. M.)

FRUIT COCKTAIL CAKE

2 eggs	2 t. soda
2 c. flour	15 oz. can fruit cocktail (do not drain)
1 3/4 c. sugar	1/8 t. salt

Mix dry ingred. Stir in liquid ingred. Pour into 9x13 in. pan and bake at 325° F. for 30-45 min.

TOPPING

1 c. evaporated milk	1 stick butter
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FRUIT COCKTAIL CAKE (continued)

3/4 c. coconut
1 t. vanilla

1 c. sugar

Combine milk, sugar and butter in saucepan. Bring to boil, stirring; boil together 10 min. Remove from heat; add coconut and vanilla and pour over cake. Top with whipped cream and cherry if desired.

Grace Lackey (Mrs. L. W.)

GOLD RUSH CAKE

Sift together 1 3/4 c. sifted enriched flour, 1 t. cream of tartar, 1/2 t. soda and 1 t. salt. Beat 2/3 c. egg yolks (about 8 yolks) until thick and light. Cream 1/2 c. shortening and 1 1/4 c. sugar. Blend yolks into shortening and sugar mixture. Combine 3/4 c. buttermilk or sour milk, 1/2 t. vanilla, 1/2 t. lemon extract. Add alternately with dry ingred. to creamed mixture, beginning and ending with dry ingred. Blend thoroughly after each addition. (With electric mixer, use low speed.) Pour into 2 well greased and lightly floured 8-9 in. round layer pans, at least 1 1/4 in. deep. Bake 350° F. for 30-35 min. Cool and frost.

Gay Nell Reich (Mrs. Elmo)

ITALIAN CREAM CAKE

2 c. sugar
1/2 c. butter
1/2 c. Crisco
5 eggs, separated
2 c. flour
1 t. soda

pinch salt
1 c. buttermilk
1 t. vanilla
1 c. nuts, chopped
1 can angel flake coconut

Beat egg whites and set aside. Cream sugar, butter and Crisco well. Add egg yolks. Add flour and milk alternately, beginning and ending with flour. Add flavoring and fold in nuts, coconut and beaten egg whites. Bake in 3 9-in. layer pans, 325° F. for 30 min.

FROSTING

1 pkg. (8 oz.) cream cheese
1/2 c. butter

ITALIAN CREAM CAKE (continued)

1 box 4X confectioner's sugar, sifted
1 t. vanilla

Sarah Maynard (Mrs. Rayford)

LEMON POUND CAKE

1/2 lb. butter or 2 sticks margarine	
1/2 c. shortening	
3 c. sugar	3 c. sifted flour
1 t. vanilla	1/2 t. baking powder
1 t. lemon extract	pinch salt
6 eggs	1 c. sweet milk

Cream butter, shortening and sugar until light and fluffy. Add vanilla and lemon extract, and blend well. Add eggs, one at a time, and continue beating after each addition. Sift together flour, baking powder and salt. Add flour mixture and milk alternately to creamed mixture and beat well. Pour into lg. greased and floured tube pan. Bake at 325° F. for 1-1 1/2 hrs., depending on your oven, until cake tests done. (Suggest testing with toothpick after 1 hr. 15 min.)

Mary Boles (Mrs. Ralph)

Fern Hunter (Mrs. Moir)

Variations:

BLACK WALNUT POUND CAKE - omit lemon extract. Add 1 t. black walnut flavoring, 3/4 c. black walnuts (dredged).

Sarah Maynard (Mrs. Rayford)

CHOCOLATE POUND CAKE - add 1/2 c. cocoa to dry ingred. Add 1/4 extra c. milk. Use only 5 eggs. Omit lemon extract.

Doris Segraves (Mrs. Joseph)

CHERRY CAKE - add 1/2-1 c. chopped maraschino cherries. Ice with juice from cherries and confectioner's sugar.

Mary Thomas (Mrs. Emory)

FRUIT POUND CAKE - add 1 lb. mixed candied fruit, 1 lb. each whole cherries and nuts.

Mary Thomas (Mrs. Emory)

LURAY'S 1-2-3-4 CAKE

1 stick butter	2 3/4 t. baking powder
1/2 c. shortening	1 c. milk
2 c. sugar	2 t. vanilla
1/2 t. salt	
4 eggs, separated	
3 c. cake flour	

Mix in usual way. Bake 350° F. 30-35 min. Makes 3 layers.

For RAINBOW CAKE: divide into thirds -

White - add 1/2 t. vanilla

Yellow - 3 to 4 drops yellow coloring and 1/2 t. lemon extract.

Dark - 1/2 t. cinnamon, 1/8 t. cloves, 1/8 t. soda and 2 T. cocoa blended with 2 T. water.

Makes 3 layers.

Luray Spikula (Mrs. Russell)

MYSTERY CAKE

2 c. flour	1 c. seeded raisins
1 t. cloves	2 T. shortening
1/2 t. mace	1 c. sugar
1/2 t. nutmeg	1 egg, well beaten
1/2 t. baking soda	1 can Campbell's tomato soup
3 t. baking powder	

Sift the flour, measure; add spices, baking soda and baking powder and sift again. Wash and cut raisins and roll in 2 T. flour. Cream shortening, add sugar gradually, and cream well. Add beaten eggs and mix well. Then add the flour mixture, alternately with the soup, and stir until smooth. Fold in the raisins. Bake in greased loaf pan for 1 hr. 350° F.

Sara McLendon (Mrs. H. M.)

OATMEAL CAKE

Place 1 stick of margarine, 1 c. raw quick-cook oats, and 1 1/4 c. boiling water in a bowl. Stir once or twice and set it aside for 20 min.

OATMEAL CAKE (continued)

Combine: 1 c. white sugar 1 t. soda
 1 c. brown sugar 1 t. baking powder
 2 eggs 1/2 t. nutmeg
 1 1/2 c. flour 1 t. cinnamon
 1/2 t. salt

Thoroughly blend the oat mixture with the other combined ingred. and pour into a pan approx. 9 1/2x12 in. Bake 40 min. at 375° F.

TOPPING

1 stick butter 1/2 c. canned milk
1 c. brown sugar 1 t. vanilla
1 c. angel flake coconut 1 c. pecans

Spread this frosting over the top of the cake when you take it from the oven. Place it under the broiler until the margarine melts.

Doris Segraves (Mrs. Joseph)
Gay Nell Reich (Mrs. Elmo)

PICNIC CAKE (Jiffy)

1 pkg. yellow cake mix

TOPPING

1/2 c. brown sugar 1/2 c. chocolate bits
1/2 c. chopped pecans

Mix well. Put 50 miniature marshmallows over top of batter, then sprinkle topping over. Bake about 40 min. in 350° F. preheated oven.

Martha Genung

PIZZA CAKE

1 box Duncan Hine Yellow Cake Mix
1/4 c. water 1/4 c. butter, melted
2 eggs 1/4 c. brown sugar,
 packed

Makes 1 12-in. pizza and a little one too. Add nuts

PIZZA CAKE (continued)

if desired. Make batter stiff. Pour into greased, round pizza pans. Bake 350° F. 15-20 min. Cool. Mix up pkg. Dream Whip and spread over cake. Decorate with pineapple chunks, bananas, strawberries.

Mary Thomas (Mrs. Emory)

BEBE'S POUND CAKE

3 c. sugar	1 t. salt
1 c. Crisco	3 c. all-purpose flour
1 stick margarine	1 c. milk
6 eggs	1 1/2 t. vanilla
1 t. baking powder	1 1/2 t. lemon

Cream sugar, Crisco and margarine until fluffy. Add eggs ONE at a time. Add vanilla and lemon flavoring. Sift flour 3 times and add baking powder and salt. Add to creamed mixture gradually, alternately with milk, beginning and ending with flour. Place in COLD oven. Cook at 350° F. for 1 hr. 10 min. Let cool on cake rack 15 min. before turning out of pan.

Florence Fulp (Mrs. Guy)
Florence Ryczek (Mrs. Walter)

BROWN SUGAR POUND CAKE

1 box light brown sugar	
1 c. white sugar	
1 1/2 c. shortening (2 sticks margarine or butter and 1/2 c. Crisco)	
5 eggs	
3 c. flour, all-purpose	1 t. vanilla
1 c. milk	1/2 c. nuts, pecans
1/2 t. baking powder	

Cream sugar and shortening. Add eggs, one at a time. Sift dry ingred. Add milk and flour alternately. Bake at 300° F. for 1 1/2 hr.

Phyllis Paschal (Mrs. Robert)
Dot Andrews (Mrs. Wm. H.)

COCONUT POUND CAKE

6 eggs, room temp.	1/2 t. almond extract
1 c. shortening	1/2 t. coconut extract
1/2 c. margarine	1 c. milk
3 c. sugar	2 c. coconut
3 c. flour	

Separate eggs placing whites in lg. bowl and yolks in another lg. bowl. On high speed beat yolks with shortening and margarine until blended. Gradually add sugar, beating until light and fluffy. Add extracts. Blend. At low speed, add flour alternately with milk. Add coconut. Beat egg whites just until stiff peaks form. Gently fold into batter. Pour into greased and floured 10 in. tube pan. Bake at 300° F. for 2 hrs.

Marie Choplin (Mrs. Tommie)

MARBLE POUND CAKE

1/2 c. butter	3 1/2 t. baking powder
1 c. Crisco	1/4 t. salt
2 c. sugar	1 c. milk
5 eggs, separated	3 t. vanilla flavoring
3 c. flour	1 c. chocolate syrup

Cream butter, Crisco and sugar until fluffy. Beat egg whites and set aside. Add egg yolks to cream mixture, beating well. Add milk alternately with flour which has been sifted with baking powder and salt. Add flavoring and fold in egg whites. Pour 1/2 batter into greased and floured tube pan. Add chocolate syrup to other batter and pour on top using spatula to knife chocolate into white batter. Bake 1 hr. at 375° F. or until done.

Sarah Maynard (Mrs. Rayford)

ONE HALF POUND CAKE

2 c. flour	5 eggs
1 c. sugar	1 1/2 stick butter

Cream butter and sugar. Separate eggs and beat yolks well. Add the yolks to the creamed sugar and butter.

ONE HALF POUND CAKE (continued)

Then add flour and egg whites, which have been beaten until stiff, but not dry, alternately. Add 1 t. vanilla or lemon extract, whichever is preferred. Bake in loaf pan for 1 hr. at 350° F.

Sara McLendon (Mrs. H. M.)

RUM TEA CAKE

1 pkg. (18 1/2 oz.) yellow cake mix
1 pkg. (3 oz.) lemon gelatin
1/2 c. corn oil
1/4 c. fresh lemon juice
4 or 5 eggs

Empty cake mix and all other ingred. in lg. bowl. At low speed, mix until moistened. Beat 3 min. at med. speed. Bake in ungreased tube pan at 325° F. for about 50 min. until done. Let cool 15 min. and turn out right side up on rack. If desired sprinkle with confectioner's sugar.

Linda Schowalter (Mrs. Paul)

SCRIPTURE CAKE

1 c. butter	Judges 5:25
2 c. sugar	Jeremiah 6:20
3 1/2 c. flour	I Kings 4:22
2 c. raisins	I Samuel 25:18
2 c. figs	I Samuel 25:18
1 c. almonds	Genesis 43:11
1 c. water	Genesis 24:11
6 eggs	Isaiah 10:14
a little salt (1/2 t.)	Leviticus 2:13
a lg. spoon honey (1 T.)	Exodus 16:31
sweet spices to taste	I Kings 10:2
2 t. baking powder	I Corinthians 5:6

Follow Solomons advice for making good boys, Proverbs 23:14 and you will have a good cake. (According to Solomon, "thou shalt beat him with the rod and shalt deliver his soul from hell.") Bake 275° F.

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SEVEN-UP CAKE

2 sticks butter	3 c. all-purpose flour, sifted
1/2 c. shortening	1 t. vanilla
3 c. sugar	1 t. lemon flavoring
5 whole eggs, unbeaten	1 sm. bottle 7-Up (7 oz.)

Cream shortening and sugar well. Add eggs and continue beating. Add flour gradually. Add vanilla and lemon flavoring. Add 7-Up last. Pour into lg. tube pan. Bake 1 hr. 30 min. at 325° F. DO NOT substitute any other soft drink. DO NOT use baking powder.

Helen Stanley (Mrs. John)

SOUR CREAM CAKE

1 c. sour cream	3 c. flour
1 c. Crisco	1/4 t. soda
3 c. sugar	1 t. vanilla
6 eggs	1 t. lemon flavoring

Mix sour cream and Crisco; add sugar a little at a time. Alternate eggs and flour. Add flavoring. Bake in tube pan 325° F. for 1 hr. 10 min.

Sarah Maynard (Mrs. Rayford)

STRAWBERRY CAKE

1 pkg. white cake mix	3 T. flour
1 pkg. strawberry jello	

Mix all 3 ingred. together and add 1 c. Wesson oil. Mix and then add 4 eggs and 1/2 c. water. Mix well; add 3/4 c. strawberries. Bake at 350° F. (makes 3 or 4 layers).

ICING

1 stick margarine	1/4 c. strawberries
1 box confectioner's sugar	

Add milk to make it spread good.

Sarah Bellamy

STRAWBERRY FESTIVE CAKE

Slice 1 angel food cake into layers. Jell strawberry jello, using juice from berries and fold in sweetened whipped cream to taste. Frost layers. Garnish with strawberry slices. Use 1/2 recipe when using round cake.

Mary Thomas (Mrs. Emory)

SUNSHINE CAKE (Sponge)

Whites of 7 and yolks of 5 eggs. (If yolks are beaten to a very light foamy mass, only 6 whites and 6 yolks will be needed.) 1 1/4 c. sugar, 1 c. flour, 1/3 t. cream of tartar, pinch salt, flavor to taste.

Sift, measure and set aside sugar and flour. Separate eggs, putting egg whites in mixing bowl and yolks in a small bowl. Beat the yolks to a light, foamy mass and set aside. Add salt to whites. Whip to a foam; add cream of tartar and beat until very stiff. To whites, add sugar and flavor, work evenly in; then work beaten yolks evenly in; then fold flour lightly in. Bake in ungreased angel cake mold 325° F. for 45-60 min. Let cool in pan before removing.

Mary Thomas (Mrs. F. J.)

UPSIDE DOWN CAKE

Put into skillet: 1/4 c. butter
 1 c. sliced pineapple
 1 c. brown sugar, peaches, apricots,
 or other fruits

Make batter of 1/4 c. shortening, 3/4 c. sugar, 1 egg, 1/2 c. milk, 1 1/4 c. sifted flour, 1 1/4 level t. baking powder. Mix as for cake and pour into skillet over mixture of fruit. Bake 350° F. for 30 min.

Mary Thomas (Mrs. F. J.)

VANILLA WAFER CAKE

1 lb. vanilla wafers	6 eggs
1/2 c. milk	1 pkg. (7 oz.) angel flake
2 sticks margarine	coconut
2 c. sugar	1 c. chopped walnuts

VANILLA WAFER CAKE (continued)

Pour milk over wafers. Cream margarine and sugar. Add eggs one at a time and continue to cream. Add soaked vanilla wafers. Mix. Stir in coconut and nuts. Pour into a greased and flour tube pan. Bake 275° F. for 2 hrs. or until done.

Kathryn Watson (Mrs. Wayne)

Similar recipe: Linda Schowalter (Mrs. Paul)

WALDORF ASTORIA CAKE

1/2 c. butter	2 t. baking powder
2 c. sugar	1 1/2 c. milk
4 sqs. chocolate	1 t. vanilla
2 eggs	1 c. nuts
2 c. flour	

Cream butter and sugar. Add melted chocolate and well beaten eggs. Add sifted dry ingred. alternately with milk. Add vanilla and nuts. Bake 350° F. for 25 min. Makes 3 layers.

ICING

1 1/2 c. confectioner's sugar	1 t. vanilla
1/2 c. butter	1 t. lemon juice
1 egg	1/2 c. nuts
2 sqs. chocolate	

Melt butter and chocolate. Add well beaten egg and stir in sugar. Add vanilla, lemon juice and nuts and beat until smooth.

Frances Fulk (Mrs. Oscar)

WHITE MOUNTAIN CAKE

3/4 c. shortening	1 t. baking powder
2 c. sugar	1/4 t. salt
1/2 t. lemon extract	1 c. milk
1/2 t. vanilla	6 egg whites, beaten stiff
3 c. cake flour, sifted	

Cream together shortening, sugar and flavoring; mix well. Sift together flour, baking powder and salt; add to

WHITE MOUNTAIN CAKE (continued)

creamed mixture alternately with milk. Fold in egg whites. Bake in a 9 in. tube pan or in 3 layers. Grease and flour pans. Bake at 350° F. Tube pan: 1 hr. Layers: 25 min. Do not over bake.

Etta Ives (Mrs. Hubert)

YUM YUM CAKE

Mix 1 c. finely chopped or ground nuts with 2 T. brown sugar and 2 t. cinnamon. Set aside for later use. In mixing bowl combine 1 box Duncan Hine Butter Recipe Golden Cake Mix, 4 eggs, 1/4 c. water, 1 ct. sour cream, 1/4 c. sugar and 1/2 c. Crisco oil. Beat ingred. at high speed for 2 min. Pour 2/3 of the batter into a greased and floured bundt pan. Sprinkle the nut mixture evenly over the batter in the bundt pan before adding remaining mixture. Bake in a preheated oven 325° F. for 45 min. Remove from oven and let the cake stand in the pan for 45 min. before turning it out. When the cake is cool, cover with a glaze made of 1 c. confectioner's sugar and 2 T. of milk, 1 t. vanilla, lemon or almond extract may be added if desired.

Fern Hunter (Mrs. Moir)

ZESTY SWEET POTATO CAKE AND FROSTING

1 1/2 c. cooking oil	1/4 t. salt
2 c. sugar	1 t. cinnamon
4 eggs, separated	1 t. nutmeg
4 T. hot water	1 1/2 c. grated sweet potatoes
2 1/2 c. sifted cake flour	1 c. chopped nuts
3 t. baking powder	1 t. vanilla

Combine cooking oil and sugar and beat until smooth. Add egg yolks and beat well. Add hot water and dry ingred. which have been sifted together. Stir in potatoes, nuts and vanilla. Beat well. Beat egg whites until stiff and fold in mixture. Bake at 350° F. for 25-30 min.

FROSTING

1 c. evaporated milk	3 egg yolks
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ZESTY SWEET POTATO CAKE AND FROSTING (continued)

1 c. sugar	1 t. vanilla
1 stick of margarine	1 1/3 c. coconut

Combine sugar, margarine, egg yolks vanilla and evaporated milk in saucepan or small boiler. Cook over med. heat about 2 min. or until it becomes slightly thicken; then remove from heat and add coconut. Let it cool; then spread on top of cake.

Mabel Hall (Mrs. Grady)

CAKE HINTS

Have eggs and shortening at room temp.

Do not put more than 2/3 pan full of batter.

A cake with shortening containing 2 c. flour may be baked in 1) 2 layer cake pan 9 in. in diameter or 8 in. square

2) 1 loaf pan 4x8 in.

3) 12 ave. muffin cups

4) 1 sheet pan 8x9 in. sq. and 2 in. deep

Use cake flour if possible. If use all-purpose, reduce flour by 2 T. per c.

Don't overbeat.

Bake higher temp. for white cake; lower for chocolate or ginger bread.

Cake is heavy: too much mixing
 too much fat or liquid
 not enough sugar, baking powder or
 baking soda
 baking temp. not right

Cake is not sufficiently risen:
 not enough baking powder or soda
 pan too lg. for amt. of batter
 baking temp. wrong

Cake is tough: too little fat or sugar
 too much flour
 batter overmixed
 oven too hot
 cake baked too long

Cake ran over pan:
 too much batter
 oven not hot enough
 too much baking powder or soda
 too much sugar

Color of crust is uneven:
 ingred. not well blended
 oven temp. uneven
 oven too crowded
 cake placed too close to edge of oven

CAKE HINTS (continued)

Cake has a sticky crust:

- too much sugar
- not baked enough
- not cooled properly

Cake is coarse grained:

- insuff. cream of fat and sugar
- oil used instead of hard fat
- all-purpose flour used
- too much baking powder or soda
- oven not hot enough

Cake falls: too much sugar, fat, liquid, baking
 powder or soda
 too little flour
 too short a baking period
 oven not hot enough
 cake pans jarred

Top of cake is cracked or rounded too much:

(top of loaf cake should be slightly cracked)

- too much flour
- not enough liquid
- batter overmixed after add. of flour
- oven too hot at beg. of baking

Luray Spikula (Mrs. Russell)

CUSTARD FILLING FOR CAKES

1/3 c. sugar	2 egg yolks
2 T. cornstarch	1 t. vanilla
1/4 t. salt	1 T. butter
1 c. scalded milk	

Cook over hot water (double boiler) as for custard.
Cook 3 min. and cool. Put any fruit or nuts in it.

Luray Spikula (Mrs. Russell)

LEMON CAKE FILLING

3 lemons (grated rind and juice)
1 1/2 c. sugar

LEMON CAKE FILLING (continued)

3 T. butter
3 eggs
1 T. flour
1 pinch salt

Add flour to sugar and mix. To this add the lemon juice and grated rind. Beat eggs until mixed and add to sugar and lemon juice; add the pinch of salt and butter. Mix together and cook in double boiler until of jelly like consistency. Enough to ice a 2 layer cake, cut into 4 layers.

Sara McLendon (Mrs. H. M.)

BUTTER ICING

Blend: 3 c. sifted confectioner's sugar
1/3 c. soft butter or shortening
Stir until smooth and add:
3 T. cream
1 1/2 t. vanilla

Spread on cake.

Swaneda Cleckley (Mrs. M. A.)

LEMON BUTTER FROSTING

1/2 c. butter
1 lb. confectioner's sugar, sifted
1 egg
2 T. lemon juice
grated rind of 1 lemon
1/8 t. salt

Cream butter until smooth. Add 1/3 of the sifted confectioner's sugar. Blend. Add unbeaten egg and beat until smooth. Add remaining confectioner's sugar. Beat until smooth.

Gay Nell Reich (Mrs. Elmo)

ORANGE ICING

Add 3 T. orange juice and 1 1/2 T. grated orange rind in place of cream and vanilla.

MOCHA ICING

Use 3 T. fresh strong coffee in place of cream and vanilla.

PINEAPPLE ICING

Use 1/3 c. well drained crushed pineapple in place of cream and vanilla.

Swaneda Cleckley (Mrs. M. A.)

CHOCOLATE CAKE ICING

1/2 stick margarine
1 c. sugar

1/2 sm. can evaporated milk
1/2 c. chocolate chips

Bring margarine, sugar and milk to a boil. Boil 3 or 4 min.; turn off heat and add chocolate chips. Put hot icing on hot cake.

Sarah Bellamy

CHOCOLATE CREAM FROSTING

Cut 4 sqs. chocolate (unsweetened) into small pieces. Mix 1 1/2 c. brown sugar, 1/2 t. salt, 3/4 c. water and 1/4 c. Crisco. Bring to boil and boil for 5 min. Remove from heat. Cool to lukewarm. Add enough sifted confectioner's sugar to make of spreading consistency desired. Beat in 1 t. vanilla. Spread between layers and on cake. Enough for 2 8-in. layers. (This is the much talked about, and my favorite easy-to-make chocolate fudge frosting).

Swaneda Cleckley (Mrs. M. A.)

CHOCOLATE FLUFFY FROSTING

1 box confectioner's sugar	
1/8 t. salt	
3 sqs. chocolate or 3 to 4 T. cocoa	
1 egg	3 T. milk
2 t. vanilla	3/4 stick butter

Mix all and beat until fluffy.

Vonnie Spikula

CHOCOLATE FUDGE ICING

2 sqs. unsweetened chocolate	1 1/2 T. butter
1/2 c. milk	1 T. corn syrup
2 c. sugar	

Melt chocolate and add sugar, milk, butter and corn syrup. Cook until mixture forms a soft ball in a c. of cold water. Beat constantly until cool enough to spread on cake. This makes enough icing for an 8 in. 2-layer cake.

Swaneda Cleckley (Mrs. M. A.)

CHOCOLATE "PHILLY" FROSTING

6 level T. Philadelphia cream cheese
1 T. milk
2 1/2 c. confectioners' sugar, sifted
1 sq. unsweetened chocolate, melted
 (if stronger chocolate flavor is desired may add
 an extra 1/2 sq.)
1 t. vanilla
1/8 t. salt

Blend together the cream cheese and milk. Add sugar gradually, blending in well. Add slightly cooled melted chocolate, vanilla and salt and mix well. Spread on cake. Makes enough for 2 8-in. layers or 24 cup cakes.

Swaneda Cleckley (Mrs. M. A.)

CHOCOLATE SATIN FROSTING

1 1/2 c. confectioner's sugar, sifted
2 T. hot water
3 1-oz. sq. unsweetened chocolate, melted
1 egg, slightly beaten
4 T. softened butter or margarine
1/4 t. rum extract

Blend sugar and hot water into chocolate. Beat 1/2 of egg into chocolate mixture; then beat in other half. Beat in butter, 1 T. at a time. Blend in extract. Frosting will be thin at this point, so place bowl in pan of ice water and beat until of spreading consistency. Spread over cake. If desired, top with

CHOCOLATE SATIN FROSTING (continued)

chopped nuts. Will frost tops, sides of 2 8 or 9 in. layers.

Kathy Davis

COCONUT MOUND FROSTING

Use 2 layers of your favorite chocolate or devil's food cake. I use the Chocolate Fudge Cake recipe. Cut layers in 1/2 crosswise, making 4 layers about 1/2 in. thick. Use filling below and frost with your favorite chocolate frosting.

FILLING

Boil for 5 min. 1 1/2 c. milk and 1 1/2 c. sugar. Add 18 lg. marshmallows and dissolve, then add 3 pkg. of fine grated Baker's coconut and blend. Spread between layers of chocolate cake and then frost as directed above.

Swaneda Cleckley (Mrs. M. A.)

CARAMEL EASY PENUCHE ICING

Melt 1/2 c. butter. Add 1 c. brown sugar, packed. Boil over low heat for 2 min., stirring constantly. Stir in 1/4 c. milk. Stir until it comes to a boil. Cool to lukewarm. Gradually add 1 3/4 to 2 c. sifted confectioner's sugar. Beat until spreading consistency. If icing becomes too stiff, add a little hot water.

Swaneda Cleckley (Mrs. M. A.)

CARAMEL FROSTING I

2 c. brown sugar	sm. lump of butter
1 c. milk	

Cook until forms soft ball in cold water. Add vanilla and beat until firm enough to spread.

Mary Thomas (Mrs. F. J.)

CARAMEL FROSTING II

5 T. butter, melted	1 c. brown sugar
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CARAMEL FROSTING II (continued)

Bring to a boil and cook for 3 min. Slowly add 1/3 c. milk and boil until smooth. Remove from heat, cool and add 1 1/2 c. sifted confectioner's sugar and 1 t. vanilla. Beat until smooth. This amount will frost 2 10-in. layers or scanty frost 3 9-in. layers. Two sqs. of melted chocolate or 1/3 to 1/2 c. nuts may be added.

Hattie Newsom (Mrs. R. W.)

CARAMEL FROSTING III

1 1/2 c. brown sugar 1/2 stick butter

Put in a saucepan and melt on low heat. Slowly add 1/2 of a sm. can of condensed milk. Cook on low, stirring occasionally. Cook until a sm. amt. will hold together when put into cold water. Remove from heat and beat until spreading consistency.

Etta Ives (Mrs. Hubert)

NEVER FAIL CARAMEL ICING I

Mix together and boil 3 min. 1 lb. pkg. brown sugar, 1/2 lb. butter (2 sticks), 10 T. milk or cream. Take off heat and add 1 t. baking powder and 1 t. vanilla. Beat with mixer until desired spreading consistency.

Dot Andrews (Mrs. W. H.)

NEVER FAIL CARAMEL FILLING II

2 c. brown sugar 2/3 c. cream
1 c. white sugar 2 t. butter or more
2 T. white Karo syrup

Put sugar, syrup and cream in saucepan and mix well. Bring to boil over med. hot heat, and when it boils, put lid on pan and boil for 3 min. Remove lid and boil until it forms a soft ball in cold water. Set off, add the butter and let set until about cool. Beat until creamy. Spread on cake.

Sara McLendon (Mrs. H. M.)

FLUFFY ORANGE FROSTING

Combine 2 egg whites, $\frac{3}{4}$ c. sugar, $\frac{1}{3}$ c. light corn syrup, 2 T. orange juice, 2 t. grated orange rind, $\frac{1}{4}$ t. cream of tartar and $\frac{1}{4}$ t. salt in top of double boiler. Cook over rapidly boiling water, beating with beater until mixture stands in peaks. Remove from heat. Continue beating until thick enough to spread.

Gay Nell Reich (Mrs. Elmo)

FLUFFY SEVEN MINUTE FROSTING

2 egg whites	$\frac{1}{3}$ t. cold water
1 $\frac{1}{2}$ c. sugar	$\frac{1}{8}$ t. salt
1 t. corn syrup, light	1 t. vanilla
$\frac{1}{4}$ t. cream of tartar	

Beat ingred. 1 min. to blend. Over double boiler, beat 2 min. at med. speed. Beat at high speed, 1 $\frac{1}{2}$ min. Take off stove and beat $\frac{1}{2}$ min.

Luray Spikula (Mrs. Russell)

PEANUT BUTTER FROSTING

$\frac{1}{3}$ c. peanut butter	3 c. confectioner's sugar
3 T. soft butter or margarine	
1 oz. melted semi-sweet chocolate, cool (if desired)	1 $\frac{1}{2}$ t. vanilla
	$\frac{1}{4}$ to $\frac{1}{3}$ c. milk

Mix peanut butter, butter and chocolate thoroughly. Blend in sugar. Stir in vanilla and milk; beat until frosting is smooth and of spreading consistency.

Sarah Genung (Mrs. Wilbur)

NOTES

NOTES



Sketched by Jerry Carter

The distillery, built in 1788, was the first stone building erected in Bethabara. This building burned in 1802 and was replaced by the present brick and stone structure which was renovated in 1939 and used as a parsonage until May, 1961. It is being used at present as a museum. Free daily tours of the Bethabara area start here with guides dressed in early Moravian costumes. Special groups may tour during the closed season by making arrangements with the Winston-Salem Recreation Department.

Candy

MIXED EMOTIONS

O, that I could preserve those fingerprints
Upon my window sill,
or those muddy foot tracks and
Always find the thrill
of knowing they will return and do it all again.
If I could keep my little boy
And still have my young man.
I always want my little girl tossing golden hair
And yet, I want her to grow into
Young womanhood fair.
Mixed emotions all the way thru
Giving away and keeping too
Laughing and crying, and being together
Working and playing and accepting our weather
Knowing there are days when we must part
Gathering hastily, young memories
for an old heart.

Mollie Priddy
(Kay Carter's Mother)

CANDY

PETER PAUL ALMOND BALLS

Mix together: 1 lg. pkg. coconut
2 pkg. powdered sugar
1 lg. pkg. crushed almonds
1 can Eagle Brand cond. milk
2 sticks soft margarine
pinch of salt

Roll into 1 in. balls. On toothpick, dip into melted Baker's Chocolate with a little wax melted in it. Refrigerate and package.

Linda Schowalter (Mrs. Paul)

APPLES ON A STICK

2 c. white sugar 3/4 c. water
1/2 c. corn syrup

Cook to 300° F. or until brittle when tested in cold water. Add red food coloring and 1/2 t. oil of cinnamon. Set pan in another pan of hot water while dipping apples.

Christine Thomas

CHOCOLATE BALLS

2 c. graham cracker crumbs 1 can coconut
2 sticks of butter 1 T. vanilla
1 box confectioner's sugar 1 6-oz. pack of chocolate
1 jar crunchy peanut butter bits
1/2 cake paraffin wax

Melt butter. Add graham cracker crumbs, coconut, sugar and peanut butter. Mix well and make into balls. Melt paraffin and chocolate bits in double boiler. Dip balls and let dry on waxed paper.

Kay Carter (Mrs. Jerry)

CHOCOLATE COVERED RAISINS

Combine and place over hot (not boiling) water until chocolate melts: 1 pkg. (6 oz.) semi-sweet chocolate pieces, 3 T. corn syrup and 1 T. water. Remove from heat and stir in 1 1/2 c. seedless raisins. Drop by spoon onto waxed paper. Chill until set. Makes 2-2 1/2 dozen.

Christine Thomas

CHOCOLATE PEANUT CANDY

6 oz. German sweet chocolate
1/2 c. peanut butter

Melt in double boiler. Add 1 c. Spanish peanuts and drop on wax paper and refrigerate. Easy for children to make.

Christine Thomas

CHRISTMASTIME CANDY

2 1/2 c. vanilla wafers, finely crushed
1 c. confectioner's sugar, sifted
2 T. cocoa
3/4 c. finely chopped walnuts
1/4 c. light corn syrup
1/4 c. white Creme de Menthe
granulated sugar

Combine first 4 ingred. Stir in corn syrup and Creme de Menthe. Add a few drops of water if the mixture is too crumbly. Shape into 1 in. balls. Roll balls in granulated sugar. Store in tightly covered container. The recipe, which makes 3 1/4 dozen balls, is from the department of home economics of Piedmont Natural Gas Co.

Mary Thomas (Mrs. Emory)

HARD CINNAMON CANDY

3 1/2 c. sugar	1/2 T. oil of cinnamon
1 c. water	red food coloring
1 c. white corn syrup	

Boil sugar, water and corn syrup to 290° F. Remove from heat. Blend and add oil of cinnamon and food

HARD CINNAMON CANDY (continued)

coloring. Pour into 2 greased black iron pans. When it begins to get firm, pour onto surface covered with confectioner's sugar. Cut immediately.

Kay Carter (Mrs. Jerry)

COCONUT BONBONS

3 cans (3 1/2 oz.) flaked coconut
1/2 c. coarsely chopped candied red cherries
1/2 c. coarsely chopped candied green cherries
1/2 can (14 or 15 oz.) sweetened condensed milk
1 c. chopped nuts
1/4 t. salt
1 1/2 t. vanilla
granulated sugar

Preheat oven to 350° F.; spread coconut evenly on a cookie sheet. Toast, stirring occasionally, 10-15 min. or until light golden. In a large bowl, combine toasted coconut, cherries, condensed milk, nuts, salt and vanilla. MIX BY HAND. Form mixture into small balls about 1 1/2 in. in diameter. Roll in granulated sugar. Place on tray lined with waxed paper to dry. When dry, store in tightly covered container at room temp. Will keep for several weeks. Makes about 4 dozen.

Florence Fulp (Mrs. Guy)

COCONUT KISSES

1 c. sugar	1 t. vanilla
3 egg whites	1 1/4 c. shredded coconut

Beat egg whites until stiff and very gradually add the sugar. Beat constantly; fold in the vanilla and coconut. Drop the kisses from a t. onto a greased cookie sheet. Bake in a 300° F. oven for about 30 min. or until a delicate golden brown.

Kay Carter (Mrs. Jerry)

Variation: Add 1 1/2 c. nuts

Luray Spikula (Mrs. Russell)

COCONUT MACAROONS

2 2/3 c. Baker's angel flake coconut
3/4 c. sweetened condensed milk
1 egg, beaten
1/4 t. almond extract

Combine ingred. and mix thoroughly. Let stand 2-3 min. Drop by heaping t. on brown paper on a greased baking sheet. Flatten slightly. Bake in a slow oven 325° F. for 25 min. or until golden brown. Yields: 2 dozen.

Mary Thomas (Mrs. Emory)

DIVINITY

2 c. sugar	1 1/2 t. desired flavoring -
1/2 c. light corn syrup	vanilla, lemon, orange
1/2 c. water	or almond
dash salt	nuts
2 egg whites	green or red food coloring

Cook sugar, corn syrup, water and salt in heavy saucepan, stirring until all sugar is dissolved. After thermometer is placed in syrup, do not stir again and cook until 265° F. Just before candy is cooked, beat egg whites in large bowl until peaks form but not dry. Pour syrup slowly over egg whites, beating constantly. Add flavoring and food coloring. When candy can be dropped on waxed paper and hold shape, work fast using 2 teaspoons. Top with 1/2 of a pecan.

Florence Fulp (Mrs. Guy)

EASY PEANUT BUTTER CANDY

1 box confectioner's sugar	4 t. milk
1/2 stick butter, melted	1 t. vanilla

Make like a pie crust. Spread on 1/2 c. peanut butter. Roll in a round roll and chill. Slice thin and serve.

FUDGE I

Linda Davis (Mrs. Jerry)

1 sq. chocolate	1 piece butter the size of a walnut
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FUDGE I (continued)

4 c. brown sugar	1 t. vanilla
1 c. sweet milk	1 c. nuts

Mix chocolate, sugar, milk and butter. Boil until mixture forms soft ball in cold water. Beat until thick. Add nuts and vanilla. Pour in buttered pan. Cut in squares.

Mary Thomas (Mrs. F. J.)

FUDGE II

1 6-oz. pkg. semi-sweet Nestle's chocolate chips
1 6-oz. pkg. butterscotch chips
1 can Eagle Brand milk
1 c. English walnuts

Heat until melted but don't boil. Add 1/2 t. vanilla. Chill 1 hr. before pouring. Pour on top 1/2 of walnut pieces. Decorate with remaining halves. Chill until firm.

Linda Schowalter (Mrs. Paul)

CHOCOLATE FUDGE III

1 box confectioner's sugar	
1/2 c. cocoa	4 T. milk
1/4 t. salt	1 T. vanilla flavoring
6 T. butter	1 c. chopped nuts

Combine all ingred. in top of double boiler; place over hot water. Stir until smooth; add nuts. Spread in buttered 5x9 in. pan. Cool. Cut into squares. Yield: 2 dozen squares.

Linda Davis (Mrs. Jerry)

BAKED FUDGE

1 can sweetened condensed milk
1 12-oz. pkg. chocolate morsels
2 T. butter
1 c. sifted flour
1 c. chopped nuts

Place milk, chocolate morsels and butter in top of double boiler. When chocolate is melted, remove from

BAKED FUDGE (continued)

heat and add flour and nuts. Drop from a t. onto greased cookie sheet. Bake. Cool on waxed paper. Store in air tight container. Cooking time 5 min. at 350° F. Yield: 5 dozen.

Gertrude Trivette (Mrs. Donald)

CHOCOLATE FUDGE I

2 sticks butter
1/4 t. salt
5 c. sugar
1 lg. can evaporated milk
3 pkgs. 12-oz. each semi-sweet chocolate morsels
1 7 oz. jar marshmallow cream
1 1/2 T. vanilla
nuts (optional)

Combine salt, sugar, butter and milk in large kettle. Place over heat and stir until it reaches a hard boil. Then boil 6 min. Remove from heat and add remaining ingred. Work fast mixing well. Pour in 3 buttered pyrex dishes, 1 oblong and 2 square ones. DO NOT CUT for 20 hours or more.

Florence Fulp (Mrs. Guy)

Variation:

Use 2 pkgs. of Nestle's chocolate chips and 2 c. nuts.

Betty Fox (Mrs. Richard)

CHOCOLATE FUDGE II

2 c. granulated sugar	1/2 c. milk - part cream
2 T. cocoa (heaping measure)	2 T. white corn syrup
1/8 t. salt	1 T. butter (rounded
1 c. broken nut meats	measure)
	1/2 t. vanilla

Mix sugar, cocoa and salt. Add milk and syrup. Cook until it forms a soft ball when dropped in cold water (one that holds its shape). Remove from heat and add butter. Place in pan of running cold water and beat briskly until almost cold. Add nuts if preferred and pour into buttered pan or platter. Set in cool place until cold enough to cut. May be cut in squares and served when firm. (If cut while still warm, the squares

CHOCOLATE FUDGE II (continued)

may be rolled into balls and a nut placed on top of each which makes them very attractive.)

Swaneda Cleckley (Mrs. M. A.)

WHITE (VANILLA) FUDGE

3 c. sugar	1/2 stick butter
1/4 t. salt	1 1/2 t. vanilla
1 1/2 c. homogenized milk or cream	

Combine sugar and salt in large, heavy saucepan (3 qt.). Add milk gradually, mix thoroughly and bring to a "bubbly" boil on high heat, stirring constantly. Reduce heat to medium and continue to cook without stirring until 248° F. is reached or until small amount of mixture forms a soft ball when dropped into cold water. Remove from heat, add butter and vanilla. DO NOT STIR. Let cool to 110° F. The secret of having good luck with this fudge is to let it cool before beating. Beat until thickens and loses some gloss. Pour into buttered 8x8x2 in. pan and let harden. Cut into squares. Yummy!

Florence Fulp (Mrs. Guy)

CANDIED GRAPEFRUIT PEEL

3 medium grapefruit	2 1/2 c. sugar
1 T. salt	5/8 c. water
1 qt. water	

Cut peel of each grapefruit in sixths; loosen from pulp with bowl of spoon. Remove most of white membrane from peel. Add salt and peel to the 1 qt. of water. Weight with a plate to keep peel under water; let stand overnight. Drain; wash thoroughly. Cover with cold water. Heat to boiling; drain. Repeat boiling and draining 3 times. With kitchen shears, cut peel in strips. In saucepan, combine the peel (about 3 c. or more), sugar, and the 5/8 c. water. Heat and stir until sugar dissolves. Cook slowly until peel is translucent (clear). Food coloring may be added to syrup, grapefruit mixture if desired. Drain; roll in sugar. Dry candied peel on rack. After drying, roll in sugar again.

CANDIED GRAPEFRUIT PEEL (continued)

Florence Fulp (Mrs. Guy)
Mary Thomas (Mrs. F. J.)

HOLLY CANDY

2 c. frosted flakes	1 t. green food coloring
16 big marshmallows	red cinnamon hearts
1 stick butter	

Melt marshmallows and butter over double boiler. Add food coloring. Pour over frosted flakes and mix. Arrange in shape of Christmas wreath and dot with red cinnamon candy.

Kay Carter (Mrs. Jerry)

MRS. BERNARD'S UNCOOKED CREAM MINTS

2 T. butter, no substitute	2 c. sifted sugar
2 T. shortening	2 T. warm water

Blend with a pastry blender. Add a few drops of oil of peppermint. Mix with hands. Add about 1 c. more sugar so that it is still enough to roll. Sprinkle board with confectioner's sugar and roll out as thin as desired and cut with small cutters and place on a flat surface to harden (24 hrs.). Decorate before they harden. Store in air tight cans.

Luray Spikula (Mrs. Russell)

PULLED MINTS

3 1/2 c. sugar	1/2 stick butter
1 1/2 c. water	

Stir sugar in water to dissolve. Add butter. Cook without stirring until it reaches 260° or until tests hard ball in cold water. Pour on cold buttered marbled slab. Add 7-10 drops of peppermint and 3-4 drops color. Turn up edges. Pull when cool enough until ridges stand. Cut.

Luray Spikula (Mrs. Russell)

LURAY'S PEANUT BRITTLE

1 1/2 c. granulated sugar 2/3 c. water
2/3 c. light corn syrup

Put in a kettle and let come to a boil. Put lid on and boil for 3 min. on high heat. DO NOT STIR. In the meantime, have 3/4 T. soda and 1 T. cold water ready. When candy thermometer reads 275° F., add raw peanuts (2 c.), 2 T. butter and salt. Stir for 10 min. Keep boiling over low heat. Then put in vanilla (1 T.) and soda-water mixture and turn on an oiled slab. Break into pieces.

Luray Spikula (Mrs. Russell)

PEANUT BUTTER CREAMS

1/4 c. confectioner's sugar 1/2 c. sweetened condensed
1 c. chocolate chips milk
1 c. peanut butter

First put the confectioner's sugar in the bowl. Add the chocolate chips. Add the milk and the peanut butter. Then, stir everything together with spoon. Next drop pieces of candy onto waxed paper. Chill the candy for a short time.

Julie Carter

PEANUT BUTTER PIN WHEELS

1 med. Irish potato
2 to 3 boxes confectioner's sugar
1/2 c. dry milk
crunchy peanut butter

Cook and mash potato and add dry milk. Stir until smooth. Then add sugar until dough is stiff. Roll out 1/8 in. thick using powdered sugar to dust board. Spread crunchy peanut butter on dough and roll up as for jelly roll. Let it chill for several hrs. Cut into 1/4 in. slices.

Eleanore Lewis (Mrs. Henry A.)

PENUCHE

3 c. sugar (brown) 1/2 stick butter or margarine

PENUCHE (continued)

1 c. dairy milk	1 1/2 t. lemon flavoring
2 T. light corn syrup	1/2 c. chopped nuts
dash salt	1/2 c. coconut

Cook sugar, milk, corn syrup and salt in heavy saucepan, stirring until all sugar is dissolved. After thermometer is placed in mixture, do not stir again and cook until 250° F. Add flavoring and butter but do not stir. Let cool to 110° F. or until bottom of pan is comfortable to the palm of the hand. Remove thermometer. Add nuts and coconut. Beat until loses most of gloss. Pour into buttered pan. Cool completely. Cut into squares.

Florence Fulp (Mrs. Guy)

SEAFOAM

2 c. brown sugar	1 c. nuts
2 egg whites	

Mix sugar with just enough water to dissolve it. Boil until it forms a hard ball in cold water. Pour syrup gradually into the whites of eggs beaten to a stiff stage. Continue beating until you can drop. Add nuts. Drop on buttered surface.

Mary Thomas (Mrs. F. J.)

CANDY

TESTS

Tests for candy making are inaccurate for they vary with altitude, ingredients and humidity. Thermometer testing is the most accurate and economical. The following tests are correct for sugar and water mixtures cooked at sea level on a clear day. Wet weather calls for at least 2° F. higher.

<u>Stages</u>	<u>Tests</u>	<u>Temp.</u>	<u>Candy</u>
Soft Ball	Forms soft ball in cold water but loses shape when removed. Forms a web between tines of fork.	234-236° F. 234-238° F. 238-240° F.	Fondants Fudges Marsh- mallows
Firm Ball	Ball retains shape for few seconds when removed from cold water then flattens out.	246-252° F.	Caramels Nougat
Hard Ball	Ball remains firm when removed from cold water.	254-270° F.	Divinity Mints Soft candies to be pulled
Soft Crack	Separates into threads when striking cold water. Threads are brittle under water but soften when removed.	270-290° F.	Taffies and Butter- scotch toffees
Hard Crack	Very brittle and will not stick to teeth when chewed.	290-310° F.	Brittles
Caramel	The liquid becomes brown.	338° F.	Caramel

NOTES



Sketched by Jack Long

Rearview of the Gemein Haus shows the fort and one of the reconstructed foundations of the settler's buildings.

A 200 year old well has been reconstructed and is shown in the above sketch.

Cookies

ON TAKING BIG BITES

Once I learned a lesson,
And I'll pass it on to you,
So when you're at a party
You'll know what not to do.

I was eating chocolate cookies -
And of course 'twas not polite -
But they were so very good,
I took a great big bite.

Just then the hostess asked me,
"Do you want some ice cream, JOE?"
But I could only mumble,
And she thought I said "NO!"

Copied

COOKIES

BEST COOKIES EVER

1 1/8 c. sugar	1/2 t. vanilla
2 sticks margarine	pinch salt
1 7/8 c. plain flour	2 1/2 c. chopped pecans
1 egg	

Cream butter; add sugar, egg and dry ingred. Then add vanilla. Spread mixture in 2 greased jelly roll pans. Pat nuts into dough. Cook 325° F. 20-30 min. Remove from oven and cut in squares when cool.

Barbara Hudgens (Mrs. Earl)

BROWNIES

Moist chewy brownies full of crunchy nuts. Spread with rich fudge frosting if you like.

2 1-oz. sqs. unsweetened chocolate
1/2 c. butter or margarine, soft
1 c. sugar
2 eggs
1 t. vanilla
1/2 c. sifted enriched flour
1/2 c. chopped walnuts (optional)

Melt chocolate over hot water. Thoroughly cream butter and sugar. Add eggs and beat well. Blend in melted chocolate, vanilla and flour. Mix nuts into batter, or sprinkle them over the top after batter is poured into pan. Pour batter into greased 8x8x2 in. pan. Bake in slow oven 325° F. for 35 min. Frost with Fudge Frosting if desired. Makes 12 chewy brownies.

Kathy Davis

Similar recipes: Susan Thomas and Eva Morgan

CONGO COOKIES

2/3 c. butter	2 1/2 t. baking powder
1 lb. light brown sugar	1/2 t. salt
3 eggs, beaten	1 c. nuts
2 3/4 c. flour	1 pkg. chocolate bits

Melt butter, and add sugar and cool. Add beaten eggs, then flour, baking powder and salt sifted together. Mix in nuts and chocolate. Pour into greased pan. Bake at 350° F. for 25-30 min. Cool and cut into squares.

Eva Morgan (Mrs. R. K.)

DATE BARS

3 unbeaten eggs	1/4 t. salt
1 c. sugar	1 c. dates, cut fine
2 T. butter	1 c. nuts, chopped
5 T. flour	

Cream sugar and butter. Add eggs, one at a time, and beat. Add other ingred. Bake at 350° F. in a greased and floured pan (6x10 in.) for 20-30 min. Leave in pan until cool. Cut into strips and roll in powdered sugar.

Connie Davis (Mrs. Bernard)

DIXIES

2 c. dark brown sugar	2 c. sifted flour
1/2 lb. melted butter	1 c. chopped pecans
2 eggs	1 t. vanilla
1/2 t. salt	

Mix sugar and butter. Beat in eggs and add salt; sift in flour. Add vanilla and nuts. Bake in shallow greased pan 325° F. for approx. 30 min. Sprinkle with powdered sugar.

Mary Thomas (Mrs. Emory)

DOBOSCHTORTE SQUARES FROM VIENNA

1/2 lb. unsalted butter, softened
1 c. sugar
4 eggs, lightly beaten

DOBOSCHTORTE SQUARES FROM VIENNA (continued)

1 1/2 c. all-purpose flour
1 t. vanilla extract

Preheat oven to 350° F. Cream butter and sugar by beating them together against the side of a mixing bowl with a wooden spoon. Beat in eggs, then stir in the flour and vanilla, continue to stir until the mixture becomes a smooth, firm batter. With a pastry brush, butter the underside of 3-9x13x2 in. pans, then dust with flour. Strike pan against edge of table to knock off excess flour. With a metal spatula spread batter as evenly as possible over the underside of pan to 1/8 in. Bake each layer in middle of oven 7-10 min. or until the layer is lightly browned around the edge. Remove from oven. Loosen the layer from pan with spatula and turn out. Cut cake into 1 1/2 in. sqs. and put together with frosting below using 3 sq. cake with frosting between each layer, on sides, and top. Refrigerate.

FROSTING

1 1/3 c. sugar	1/2 c. unsweetened cocoa
1/4 t. cream tartar	2 t. vanilla
2/3 c. water	2 c. (1 lb.) unsalted butter,
8 egg yolks	softened

In a saucepan, combine sugar, cream of tartar and water. Stir over low heat until the sugar is completely dissolved, then turn the heat to moderately high and boil the syrup without stirring until, if tested, it registers 238° F. on a candy thermometer, or until a drop of the syrup in cold water forms a soft ball. Meanwhile, in a mixer, or by hand with a rotary or electric beater, beat the 8 egg yolks for 3 or 4 min. or long enough to thicken them and lighten them somewhat in color. Pour the hot syrup into the eggs, continue to beat as you pour in the syrup in a slow, steady stream. Beat with electric mixer 15 min. or until the mixture cools to room temp. and changes to a thick smooth cream, then beat in the cocoa and vanilla. Last beat in the butter, adding it in small pieces until it is all absorbed. If you refrigerate a few minutes before icing - will spread better. This makes a lot of icing. If you have extra icing,

DOBOSCHTORTE SQUARES FROM VIENNA (continued)

refrigerate and use to frost sheet cake or cupcakes.

Gloria Long (Mrs. Jack)

FRUIT CAKE SQUARES

1/4 lb. butter or margarine
1 c. brown sugar, packed
2 eggs
1 T. vanilla
1 t. butter flavoring
1 c. flour, not sifted before measuring
1 c. chopped nuts
1 lb. chopped mixed fruit cake fruit

Cream butter, add sugar, add eggs, vanilla and flour. Mix together well with electric mixer until consistency of smooth cake mixture. Grease, flour pans or grease and line with greased brown paper. Pour batter into pans and smooth well, sprinkle nuts and fruit cake mix, that have been thoroughly mixed together, over the top of batter and press down into the batter evenly. Bake 250° F. for 45 min. When bubbles stop, it's done.

Swaneda Cleckley (Mrs. M. A.)

FRUIT PUNCH BARS

2 eggs
1 1/2 c. sugar
1 (1 lb. 1-oz.) can fruit cocktail, drained
2 1/2 c. sifted flour
1 1/2 t. soda
1/2 t. salt
1 t. vanilla
1/2 c. chopped walnuts
1 1/3 c. flaked coconut

Beat eggs and sugar at high speed with electric mixer until light and fluffy. Add fruit cocktail and the dry ingred. which have been sifted together. Add vanilla and beat at med. speed until well blended. Spread in greased and floured 15x10x1 in. jelly roll pan. Sprinkle with coconut and walnuts. Bake 20-25 min. in a 350° F. oven. While hot drizzle with glaze.

FRUIT PUNCH BARS (continued)

GLAZE

3/4 c. sugar	1/2 t. vanilla
1/2 c. margarine	1/2 c. chopped walnuts
1/4 c. evaporated milk	

Combine sugar, margarine, and milk and bring to boil. Boil 2 min. stirring constantly. Remove from heat, add walnuts and vanilla and cool slightly before drizzling over the cake. Cut into bars. This recipe makes a large amount. The fruit cocktail is chopped up completely with the vigorous beating and that's what gives the bars that different flavor and texture.

Sara McLendon (Mrs. H. M.)

HELLO DOLLY'S

- 1 stick margarine
- 1 1/2 c. graham cracker crumbs
- 1 c. frozen coconut
- 1 6-oz. bag chocolate bits, semi-sweet
- 1 c. pecans
- 1 can Eagle Brand milk

Melt butter in oven in 8 in. sq. pan. Take out; add crumbs and all above ingred. in order given. Pour milk over all and bake 30 min. at 325° F. Let cool completely before cutting into squares.

Etta Ives (Mrs. Hubert)

HOLIDAY FRUIT BARS

- 1 1/2 c. all-purpose flour, sifted
before measuring
- 1 1/2 t. baking powder
- 3/4 t. salt
- 3 eggs
- 1 c. sugar
- 1 pkg. semi-sweet chocolate morsels
- 1 c. nut meats, chopped
- 1/2 c. maraschino cherries, chopped
- 1/2 c. candied pineapple, diced
- 1 T. maraschino cherry juice

HOLIDAY FRUIT BARS (continued)

grated rind of orange

Preheat oven to 350° F. Sift flour with baking powder and salt. Beat eggs and add sugar. When well blended, add remaining ingred. to egg mixture. Add flour mixture last. Pour into pan. Bake. Cool. Cut into 1x2 in. bars. Makes 4 doz.

Jane McGavran (Mrs. Merrill)

ICE BOX COOKIES

2 sticks butter	1 c. nuts
1 c. sugar	1 c. angel flake coconut
1 egg	1 c. graham cracker crumbs
1/2 c. milk	

Line a 9x13 in. pan with graham crackers, 4 long ways and finish with small halves. Melt butter over low heat. Beat egg, milk and sugar together. Mix with butter, bring to a boil. Remove from heat. Add nuts, coconut and graham cracker crumbs. Pour over crackers in pan. Top with another layer of graham crackers, then ice.

ICING

3/4 stick butter	1 T. milk
2 c. confectioner's sugar	1 t. vanilla

Combine and beat until smooth. Ice cookies and chill for 2 hrs.; then cut in bars.

Fern Hunter (Mrs. Moir)

MISSISSIPPI MUD (Cake Squares)

2 sticks margarine, melted	1/2 c. cocoa
2 c. sugar	1 pinch salt
4 eggs	1 1/2 c. pecans
1 1/2 c. flour	1/2 t. vanilla

Cream margarine and sugar; add other ingred., nuts last. Save some nuts for top. Bake in rectangular pan for 30-35 min. at 350° F. After removing from oven and while

MISSISSIPPI MUD (continued)

cake is still hot, add small bag of miniature marshmallows over top. Let melt and cool. DO NOT OVERBAKE.

ICING

1 lb. box 4-X confectioner's sugar
1/3 c. cocoa
1/2 stick margarine, melted
1/2 c. milk
1/2 t. vanilla

Mix well, pour over cooled cake.

Dorothy Meade (Mrs. Leonard)

NUT CHOCOLATE BARS

1/3 c. butter	1/4 t. salt
1 c. brown sugar	1/4 t. soda
1 egg	1/2 c. chocolate bits
1 c. sifted flour	1/2 c. nuts

Mix and cook at 350° F. for 20-25 min. in a 11 1/2x 7 1/2 in. pan.

Maude Hill (Mrs. Alan)

PARTY NUT AND FRUIT KISSES

1/2 lb. confectioner's sugar
1/2 lb. nuts, cut small
1 can shredded coconut
3 egg whites

Beat egg whites stiff and set over hot water; then add sugar a little at a time, beating until stiff. Add other ingred. Bake on buttered tin pan, 350° F. until light brown.

Mary Thomas (Mrs. Emory)

PETIS FOURS

1/4 c. butter or margarine	3 t. baking powder
1/4 c. shortening	1/4 t. salt
1 c. sugar	3/4 c. milk

PETIS FOURS (continued)

1/2 t. vanilla	3/4 c. (6) egg whites
1/4 t. almond extract	1/4 c. sugar
2 c. sifted cake flour	

Cream butter and shortening thoroughly. Gradually add 1 c. sugar, and cream together until light and fluffy. Add extracts. Sift together flour, baking powder and salt; add to creamed mixture alternately with milk, beating after each addition. Beat egg whites until foamy; gradually add remaining 1/4 c. sugar and beat until mixture forms soft peaks. Fold into batter. Bake in paper-lined 13x9 1/2x2 in. pan in moderate oven 350° F. about 30-40 min. or until done. Cool cake 5 min. before removing from pan. Cool, cut in 1 1/2 in. sqs. or in diamonds. Or cut in rounds with tiny biscuit cutter. Line cakes upon rack with cookie sheet below. Spoon Petis Fours Icing over cakes, coating evenly. (Keep icing over hot water.) For pretty glaze, give cake two coats icing. If icing gets too thick, add a few drops hot water. With pastry tube, pipe frosting rose on each cake or trim with candy decorations.

PETIS FOURS ICING

Cook 3 c. sugar, 1/4 t. cream of tartar, and 1 1/2 c. hot water to thin syrup (226°) F. Cool to lukewarm, 110° F. Add 1 t. vanilla. Stir in sifted confectioner's sugar (about 2 1/4 c.) till frosting is of consistency to pour. If you like tint frosting add a few drops food coloring.

PARTY CAKES

Use any favorite cake recipe baked in 13x9 1/2x2 in. pan and cut into small sqs. and frosted with favorite icing; then decorate.

Gloria Long (Mrs. Jack)

TOFFEE BARS

1 c. butter	1 t. vanilla
1 c. brown sugar	2 c. flour
1 egg yolk	

TOFFEE BARS (continued)

Cream sugar and butter. Add egg yolk, vanilla and flour and blend together. Place in 10x15 in. greased pan. Bake 350° F. 20-25 min. Take from oven and lay 6 Hershey bars on top and spread when soft. Sprinkle 1/2 c. fine chopped nuts on top and cut into squares. Place in the refrigerator.

Dot Andrews (Mrs. W. H.)

CANDY COOKIES

1 pkg. butterscotch carmel chips
1 pkg angel flake coconut
1 c. nuts
16 lg. marshmallows
1/3 c. butter

Heat above ingred. Remove from heat and add 1 c. rolled oatmeal, walnuts or pecans. Drop on wax paper. Makes 2 1/2 doz.

Mary Thomas (Mrs. Emory)

CASHEW WHIMSIES

2 egg whites	2 c. broken cashews
1 c. brown sugar, packed	1 t. vanilla

Beat egg whites until foamy and add sugar gradually, beating well after each addition until thoroughly blended. Continue to beat until mixture stands in peaks. Fold in nuts and vanilla. Drop from t. on either a greased cookie sheet or wax paper. Bake 10-15 min. in 350° F. oven. About 6 doz. if between 25¢ or 50¢ size.

Eleanor Adams (Mrs. Charles B.)
(former minister's wife)

CHRISTMAS COOKIES

1 c. butter	1 t. cinnamon
1 c. light brown sugar	1/2 c. milk
3 eggs	2 c. each candied cherries, dates, white raisins
3 c. plain flour	6 slices crystalized pineapple, cut-up
1 t. baking soda	

CHRISTMAS COOKIES (continued)

1 c. nuts

Cream butter and sugar. Add eggs, milk and flour alternately. Add nuts and fruits. Drop by t. on greased cookie sheet. Bake 20-30 min. in 300° F. oven. Cool before storing.

Margaret Carter (Mrs. Ralph)

FORGOTTEN COOKIES

2 egg whites	1 t. vanilla extract
2/3 c. sugar	1 c. chocolate bits
sprinkle of salt	

Beat egg whites and gradually add sugar and salt; beat until stiff. Add vanilla while beating. Stir in chocolate bits. Drop by 1/2 t. onto ungreased cookie sheets (2 sheets, 24 to a sheet.) While mixing turn oven on and set at 350° F. When you put the cookies in the oven, turn the oven off. Leave in the oven for 2 hrs.

Anne Grogan (Mrs. R. D.)

FRUIT CAKE COOKIES

1 c. Crisco	1 t. baking powder
2 c. brown sugar, packed	1 t. soda
2 eggs	2 c. chopped nuts
1/2 c. buttermilk	1 lb. mixed candied fruits
4 c. flour	salt

Chill dough for 1 hr. Drop by t. on cookie sheet and bake at 375° F. 10-12 min. or until done.

Jane Bellamy (Mrs. W. G.)

LEMON WAFERS

1 1/2 T. Crisco	3/4 c. all-purpose flour
1/2 c. sugar	1/8 t. salt
1 egg	1 t. baking powder
1 t. lemon extract	3 T. milk

Cream Crisco; add sugar. Beat in egg and lemon extract.

LEMON WAFERS (continued)

Sift flour with salt and baking powder. Add alternately with milk to sugar mixture beating well. Drop by t. on a greased baking sheet, placing spoonful well apart. Bake 350° F. 15 min. Yield: 24 wafers.

Linda Davis (Mrs. Jerry)

MOLASSES CRACKLES

1 1/2 c. shortening	4 t. baking soda
2 c. sugar	2 t. cinnamon
2 eggs	1 t. cloves
1/2 c. molasses	1 t. ginger
4 c. flour (at least)	1/2 t. salt

Cream together shortening, sugar, eggs and molasses. Add flour in which spices have been mixed. Drop from t. Bake 350° F. 8-10 min. Recipe can easily be halved.

Eleanor Adams (Mrs. Charles B
(former minister's wife)

MY SPECIAL COOKIES

2 sticks margarine or butter	2 t. vanilla
1 1/3 c. sugar	1/2 c. nuts
2 eggs, medium	1 c. oatmeal
1/2 t. soda	1 pkg. chocolate morsels
2 1/3 c. flour, sifted	1 T. molasses
1 T. water	

Cream butter and sugar and add the eggs, water, molasses and vanilla. Beat. Add the sifted dry ingred. Fold in with the mixer the nuts, oatmeal and morsels. Spoon by 1/2 t. onto a greased cookie sheet about 1 in. to 1 1/2 in. apart. Bake at 350° F. for 14 min. Yield: 9 doz. 2 in. cookies. This is good to leave out the vanilla, nuts, and morsels and add 3 1/2 oz. angel flake coconut, 1 t. vanilla, 1/2 t. orange extract and 1/2 t. lemon extract.

Luray Spikula (Mrs. Russell)

OATMEAL COOKIES

1/2 c. brown sugar, packed	1 c. flour, sifted
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OATMEAL COOKIES (continued)

1/2 c. white sugar	1/2 t. soda
1 stick margarine	1/2 t. baking powder
1 egg	1/4 t. salt
1 t. vanilla	1 c. oatmeal
1 T. milk	raisins and 1 t. cinnamon, if desired

Mix first 6 ingred. and beat well. Sift dry ingred. to the first mixture and mix. Fold in the remaining ingred. Drop on a greased pan and bake for 10 min. at 350° F. Yield: 3 doz. 2 1/2 in. cookies.

Luray Spikula (Mrs. Russell)

PEANUT BUTTER COOKIES I

1 c. Crisco	2 eggs
1 c. white sugar	3 c. flour
1 c. brown sugar	1/2 t. soda
1 c. peanut butter	1 t. vanilla extract

Cream Crisco with sugar and peanut butter. Add eggs and mix. Add flour, soda and vanilla. Mix thoroughly. Form into small balls; place on cookie sheet. Press with a fork. Bake 350-375° F. until brown. Yields: 48 cookies.

Linda Davis (Mrs. Jerry)

PEANUT BUTTER COOKIES II

Set oven at 350° F. Cream together 1/2 c. margarine, 1/2 c. peanut butter. Beat in 1/2 c. white sugar and 1/2 c. brown sugar. Stir in 1 egg, 1/2 t. vanilla, 1/2 t. salt, 1/2 t. baking soda and 1 c. flour (do not sift). Arrange by t. on cookie sheets. Press flat with back of floured fork. Bake til lightly browned.

Susan Thomas

STIR'N-DROP OATMEAL COOKIES

A good after school snack.

Heat oven to 375° F. Lightly grease a baking sheet. Stir together in bowl, 1 c. flour, 1 t. baking powder,

STIR'N-DROP OATMEAL COOKIES (continued)

1/2 t. salt, 1/2 t. cinnamon and 1/2 t. ginger. Add 1 c. brown sugar (packed) and 1 c. oatmeal. Mix in thoroughly, 1/4 c. vegetable oil, 2 T. milk and 1 egg. Stir in 3/4 c. chopped walnuts, if you like. Drop dough by rounded t. about 2 in. apart on baking sheet. Bake about 10 min. Cool on wire rack. Makes about 3 doz. cookies.

Linda Long

SUGAR COOKIES

mix together 2 1/2 c. flour, 1/2 c. margarine, 1/2 c. Crisco, 1 c. sugar, 1 egg, 1/2 t. cream of tartar, 1/3 t. soda, 1 t. vanilla, and a pinch of salt. Pinch out in small balls; dip a glass in sugar each time and press each ball. Bake at 350° F. 8-10 min.

Betty Fox (Mrs. Richard)

BEBE'S SUGAR COOKIES

2 c. plain flour
1 1/2 t. baking powder
1/4 t. salt
1/2 c. butter or margarine (butter better)
1 c. sugar
1 egg
1 t. vanilla
1 T. milk

Sift 1 1/2 c. flour with salt and baking powder. Cream sugar, butter and egg. Add to creamed mixture, vanilla and flour, baking powder and salt mixture and milk. Chilled dough makes rolling easier. Use remaining 1/2 c. flour for rolling cookies. Bake at 350° F. DO NOT OVERBAKE. Do not brown. Cool on wire rack. Store in tins.

Florence Fulp (Mrs. Guy)

BUTTERSCOTCH ICE BOX COOKIES

1 lb. brown sugar	1 1/2 c. pecans, chopped fine
1 lb. butter	1 egg
6 c. flour	1 or 2 t. vanilla

BUTTERSCOTCH ICE BOX COOKIES (continued)

Cream butter and sugar, add egg and flavoring and dry ingred. Work until firm. Roll into 2 or 3 rolls. Place in wax paper and chill. Bake anytime after they have chilled at 400° F. for about 8-9 min.

Gay Nell Reich (Mrs. Elmo)

CHRISTMAS COOKIES

1 c. red and green cherries
2 sticks butter
1 c. confectioner's sugar
2 1/2 c. flour
1 t. vanilla

Mix butter and sugar thoroughly and add flour. Add vanilla, nuts and red and green cherries. Make into 2 rolls and chill thoroughly in refrigerator. Slice thin and bake at 300° F. until done.

Doris Segraves (Mrs. Joseph)

CHRISTMAS MOLASSES COOKIES

1 qt. dark molasses
3/4 lb. light brown sugar
3/4 lb. Crisco or butter (1 1/2 sticks)
1/2 c. ginger, cinnamon and cloves, divide equal
1 1/2 T. salt
2 T. soda

Mix with 1/2 c. milk and 5 lb. plain sifted flour. Mix and roll dough until stiff and shiny. Roll out. Cut. Bake 10 min. 350° F.

Opal Ham (Mrs. John)

LADY FINGERS

2 c. flour	6 T. confectioner's
1 stick butter, softened	1 c. nuts
2 T. water	1 T. vanilla

Mix thoroughly and roll into a long shape with hands. Bake 10-15 min. at 350° F. Place on wax paper and cool.

LADY FINGERS (continued)

After cooling, roll in confectioner's sugar.

Blanche Whitt (Mrs. Sam)

Similar recipe: Kay Carter (Mrs. Jerry)

MELTING MOMENTS

1/2 c. corn starch	3/4 c. corn oil butter
1/2 c. confectioner's sugar	1/2 t. vanilla
1 c. flour	

Mix dry ingred., then add margarine. Make soft dough; roll into little balls and flatten with fork. Sprinkle with coconut. Bake 300° F about 20 min. For chocolate, add 1/4 c. cocoa and salt.

Sara Maynard (Mrs. Rayford)

NORWEGIAN CROWNS

This is the best recipe I have ever had for cookie dough to make with the cookie press.

1/2 c. butter	2 hard cooked egg yolks
1/4 c. sugar	1/4 t. almond extract
1 c. sifted flour	

Put egg yolks through sieve and add to creamed butter. Mix thoroughly. Gradually add sugar and continue creaming until well blended. Add sifted flour. Force dough through cookie press using your favorite tip. I use Norwegian Crown, press #18.

Swaneda Cleckley (Mrs. M. A.)

SHUCKS (Bethania Recipe)

1 egg	1 T. milk
1 T. sugar	1/4 t. nutmeg
1 T. butter	

Beat egg. Add sugar, butter, milk, nutmeg and enough flour to make a stiff dough. Roll thin and cut into strips about 4 or 5 in. long, and 1 1/2 in. wide. Fringe one side. Roll up and pinch together. Give it a little

SHUCKS (continued)

shake and drop in hot fat (375° F.) and fry until brown. Drain on brown paper and dust with confectioner's sugar.

Hattie Newsom (Mrs. R. W.)

SNICKERDOODLES

Mix together thoroughly 1 c. shortening (butter preferred), 2 eggs and 1 1/2 c. sugar. Sift together and stir in 2 3/4 c. flour, 1 t. soda, 2 t. cream of tartar and 1/4 t. salt. Chill dough. Roll into balls the size of a small walnut. Roll in mixture of 2 T. white sugar and 2 t. cinnamon. Place 2 in. apart on ungreased baking sheet. Bake until lightly browned but still soft. Will puff up at first, then flatten out with crumbled tops. Bake at 400° F. for 10 min. Yield: 5 doz.

Grace Lackey (Mrs. L. W.)

Similar recipe: Linda Davis (Mrs. Jerry)

SPICED CEREAL BALLS

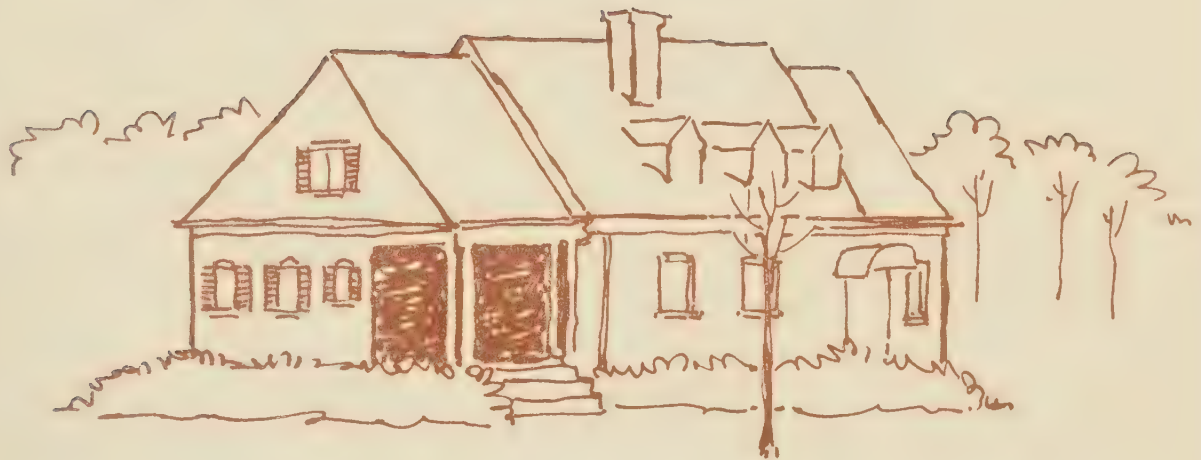
1 c. butter or margarine	1 t. cinnamon
1/3 c. sugar	2 c. flaked cereal
2 T. vanilla	1 c. nuts, chopped
2 c. sifted flour	1 1/2 c. confectioner's sugar

Cream butter or margarine, sugar and vanilla. Sift flour and cinnamon and combine with crushed cereal. Add to creamed mixture. Add nuts. Shape into balls and bake on greased cookie sheet at 350° F. for 25 min. Remove and roll in confectioner's sugar.

Joann Livengood (Mrs. Jerome)
(former minister's wife)

NOTES

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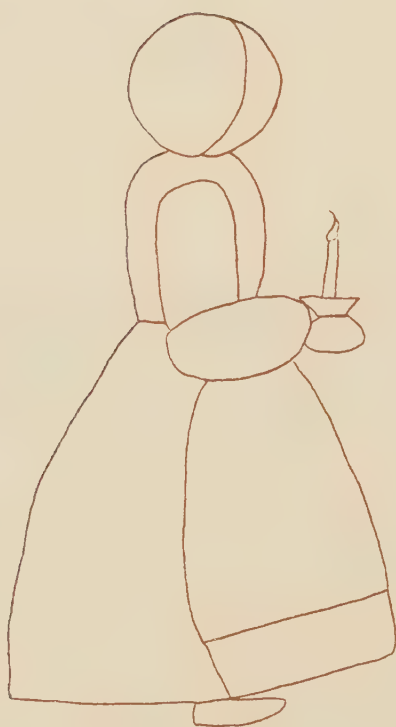
Sketched by Marilyn Satterfield

Present parsonage was built in 1961. With eleven rooms, it is one of the largest parsonages in the Moravian church in the South.

Besserts

"Life is no brief candle to me. It is a splendid torch and I want to make it burn as brightly as possible before handing it on to future generations."

George Bernard Shaw



DESSERTS

APPLE GOODY

3 c. tart apples, chopped juice 1/2 lemon
1/2 c. white sugar 1 T. water

Crust:

1/2 c. butter 1/2 t. nutmeg
3/4 c. brown sugar, packed 1/2 c. flour
3/4 c. oatmeal 3/4 c. chopped nuts
1/2 t. cinnamon

Butter 8x8 in. baking dish or pan. Put chopped apples in bottom; sprinkle with sugar, lemon juice and water. For crust, cream butter and sugar. Mix the flour, rolled oats and spices together, and stir in butter and sugar mixture. Then add the nut meats. Cover apples with this crust. Bake in a 300° F. oven for 30 min. or until apples are done. Serve with a topping of whipped cream, Cool Whip or vanilla ice cream.

Sara McLendon (Mrs. H. M.)

BAKED ALASKA

1/2 gal. ice cream (your favorite flavor)
(do not use sherbet or iced milk)

3 egg whites
6 T. granulated sugar
1/2 t. cream of tartar
1/2 t. vanilla
your favorite pound cake recipe

Make your favorite pound cake recipe and bake in 2 8-in. square layer cake pans. Cool. When completely cold, store in refrigerator in plastic bags or aluminum foil until ready to use. At least the day before serving, soften ice cream enough to mold in the same but very cold 8 in. pans which have been lined with wax paper. Ice cream should then be frozen in the coldest area of

BAKED ALASKA (continued)

freezer until ready to use. Keep well covered in tight plastic bags. About an hr. before serving, remove cake squares from freezer to thaw slightly. About 15 min. before serving, whip together egg whites, cream of tartar, sugar and vanilla to make a meringue (or use your favorite meringue recipe). Immediately before serving, have ready a piece of aluminum foil the size of the ice cream and a wood cutting board. Have broiler unit of stove ready to brown meringue. Place aluminum foil on wooden board. Then add cake. Then put ice cream on top and frost with meringue. Tilt cutting board to brown sides of meringue and then brown top to a delicate brown. Cut in squares in the desired size, and serve immediately. Yield: 18 squares 2-2 2/3 in. size, from the 2 squares of cake. Pecan, vanilla or strawberry ice cream are my favorite flavors for this recipe. Sometimes a lg. strawberry, pecan halves or other choice morsels may be added in the center of each square--or even a sprig of parsley or mint.

Using the wood cutting board prevents reflection of heat that would result in melting the ice cream if metal or pyrex glass base was utilized.

Swaneda Cleckley (Mrs. M. A.)

BAKED SLICED APPLES

6 c. sliced apples	3/4 c. brown sugar, packed
2 T. chopped walnuts	1/2 c. honey
2 T. raisins	1 c. apple juice or water

Spread apples in baking dish. Combine walnuts, raisins, 1/4 c. brown sugar; sprinkle over apples. Combine honey, apple juice or water and remaining sugar; bring to a boil, stirring until sugar is dissolved. Boil about 4 min. Pour over apples; bake at 350° F for about 30 min. or until apples are tender. Serve warm or cold with Dream Whip.

Margaret Carter (Mrs. Ralph)

BANANA DUMPLINGS

Pastry for 2 crust pie

2 to 3 firm ripe bananas (cut in 1 1/2 in. pieces)
2 T. lemon juice
1/4 c. sugar
1/4 t. cinnamon

Sauce:

1/4 c. sugar (more if orange is not very sweet)
1 T. cornstarch
1 c. orange juice
1 T. butter
2 t. lemon juice

Mix and stir until thick. (I think a little pineapple in this and sprinkled with coconut would be good.)
Mix and roll out pastry 16x8 in. rectangle, about 1/8 in. thick. Cut into 8 4-in. squares. Roll scraps and cut 2 more. Peel and cut bananas; dip in the 2 T. lemon juice. Combine sugar and cinnamon. Place a banana piece on each square; sprinkle each with 1 t. sugar mixture. Moisten edges of pastry. Bring corners to center; pinch corners to seal. Pick up each dumpling and carefully brush with milk and sprinkle with 1/2 t. of the remaining sugar mixture. Place on baking sheet. Bake 425° F. for 12 to 15 min.

Luray Spikula (Mrs. Russell)

BANANA-SPLIT ICE BOX CAKE

2 c. graham cracker crumbs
5 T. melted margarine or butter

Mix crumbs and melted butter. Press into the bottom of a 9x13 in. dish.

2 c. confectioner's sugar 1 t. vanilla
1 stick of margarine

Beat confectioner's sugar, butter and vanilla together for 10 min. (beating 10 min. is very important). Add 2 eggs; continue to beat until blended. Spread over crumb layer.

BANANA-SPLIT ICE BOX CAKE

4 bananas

1 No. 2 can crushed pineapple, drained

Peel bananas and cut in 1/2 lengthwise. Place over creamed layer. Add drained pineapple on top of bananas. Cover cake with 1 lg. container Cool Whip. Chill 4 hrs. If desired, garnish with nuts or cherries. Recipe serves 12.

Catherine Holland (Mrs. Ernest)

Margaret Carter (Mrs. Ralph)

Kathleen Wheeler (Mrs.

Jabronze)

CHERRY COBBLER

1 c. flour

1 c. sugar

1 t. baking powder

1 pinch salt

1/2 c. sweet milk

1 can pie cherries

1 c. sugar

Mix sugar, flour, baking powder and salt; add milk gradually. Grease a deep baking dish and pour in batter; this will be a thin batter. Cook the can of cherries with the extra c. of sugar just until the sugar is melted. Add to the batter and dot with butter. Cook in a 350° F. oven for about 30 min. Serve plain or with whipped cream, ice cream or Cool Whip. Any other fruit may be substituted for the cherries, in which case use 3 c. fruit.

Sara McLendon (Mrs. H. M.)

CHERRY SLICES

Cream 1 c. butter. Add 1 3/4 c. sugar and beat well. Add 4 eggs, 1 at a time. Add 1 t. vanilla. Sift 3 c. all-purpose flour, 1 1/2 t. baking powder and 1/2 t. salt. Add sifted dry ingred., beating well. Spread in 11x17 in. sheet pan which has been greased. Save a little more than 1 c. of the batter. Spread 2 cans cherry pie filling to within 1/2 in. of pan. Place remaining batter by spoonfuls over cherry filling. Bake 350° F. about 45 min. When cool, sprinkle with confectioner's sugar. Cut in squares and top with whipped cream. Makes about 20 squares.

Mary Thomas (Mrs. F. J.)

CRANBERRY-APPLE BAKE

3 c. unpeeled diced apples
2 c. fresh cranberries
3/4 c. sugar (1/2 brown sugar)

Mix the above and place in 1 1/2 qt. baking dish.

Topping:

1 stick melted butter 1 c. brown sugar
1 c. oatmeal

Mix and pat over apples and cranberries. Bake 375° F. for 45 min. Serves 8.

Flo Ryczek (Mrs. Walter)

Idea: Add 1/3 c. pecans to oatmeal mixture. Goes well with meat. Serve with whipped cream for dessert.

Hattie Newsom (Mrs. R. W.)

CRUNCHY DESSERT

1 1/2 c. Kellogg Corn Flake crumbs
1 stick margarine
1 6-oz. pkg. chocolate chips
1 pkg. walnuts or pecans (about 1 c.)
1 3 1/2 oz. can coconut
1 can sweetened condensed milk

Melt margarine and mix with crumbs. Take spoon and spread the bottom of oblong cake pan, patting to form a crust. Spread the chocolate chips evenly. Then add the nuts. Sprinkle the coconut over the top and pour (completely covering) the condensed milk on the top. Bake 350° F. about 30 min. or until light brown around the edges.

Catherine Highsmith (Mrs. W. A.)

DATE-NUT PUDDING

1 c. chopped dates 1 c. nuts
1 c. sugar 1 t. baking powder
1/2 scant c. flour 3 eggs (do not beat)

Mix nuts, dates, sugar and flour (to which baking powder

DATE-NUT PUDDING

has been added). Break eggs into mixture and mix. Grease brown paper and line baking dish before adding mixture. Bake 350° F. for about 20 min.

Florence Fulp (Mrs. Guy)

EASY COBBLER

Heat oven to 375° F. Melt 1 stick margarine in deep pie pan. Mix 1 c. self-rising flour, 1 c. sugar and 1 c. milk. Pour this over hot butter in pan. Pour 1 qt. or less of fruit: cherries, strawberries, or any fruit, even, such as strawberries and peaches mixed over this. Bake for 35 min.

Mae Riggs (Mrs. Elmer)

This recipe (or similar one) was turned in by about 10 ladies; it is so popular and easy.

FOOD FOR THE GODS

1 c. bread crumbs	3 eggs, beaten
1 c. dates	1 c. sugar
1 c. walnuts	1 t. vanilla

Mix and bake at 350° F. for 20 min. Serve with whipped cream.

Maude Hill (Mrs. Alan)

GINGANA CREAM

1 c. heavy cream	3 ripe bananas, mashed
2 T. confectioner's sugar	1 T. lemon juice
1/16 t. salt	1 c. ginger snap crumbs

Whip cream until slightly stiff. Add sugar and salt. Combine bananas and lemon juice and fold into cream. Fold in crumbs. Cover and chill until very cold. Serve very cold in sherbet glasses.

Sara McLendon (Mrs. H. M.)

HARVEST APPLE DELIGHT

Combine 1 egg, 1 c. sugar, 1 stick butter, 1 c. flour, 1 t. soda, 1 t. cinnamon and 1/4 t. salt. Stir in 2 c. chopped apples, 1/2 c. raisins and 1/2 c. pecans. Bake 375° F. for 35 min. in 9x15 in. pan. Freezes well.

Mary Thomas (Mrs. Emory)

HEAVENLY HASH

18 marshmallows, cut into 2 or 3 pieces each
1 No. 2 can pineapple
1 med. size jar maraschino cherries
1 c. cream, before whipping

Put marshmallows, pineapple and juice together and let soak for 3 or more hrs. It's all right to soak overnight. Cut up cherries in several pieces. Add to pineapple and marshmallows. Whip cream and add to other mixture. Good with a few nuts in it and vanilla, but not necessary. Put into freezing tray for at least 6 hrs., or can be put in refrigerator instead of tray. Serves 6 to 8.

Grace Lackey (Mrs. L. W.)

This type of recipe was submitted by many ladies. Use basic idea and add wide variety of fruits.

INDIAN PUDDING

1/4 c. yellow corn meal	1/4 c. sugar
1/2 c. light molasses	1 t. salt
1/2 c. cold water	1 T. butter
3 c. milk, scalded	2 eggs, beaten
1 t. cinnamon	1/2 t. ginger

Mix together corn meal, water and salt in saucepan. Stir into scalded milk. Cook over low heat 10 min., stirring constantly. Beat together eggs, sugar, molasses, butter and spices. Blend into corn meal mixture. Pour into buttered 8x8x2 in. baking dish. Set in pan of hot water and bake in slow oven, 325° F. until done, about 45 min. Makes 6 servings. Serve warm or cold with ice cream.

Eleanore Lewis (Mrs. Henry A.)

INSTANT CHEESE CAKE

1 8-oz. pkg. Borden's cream cheese
2 c. milk
1 pkg. Jello lemon instant pudding
8 in. graham cracker crust

Stir cream cheese until very soft. Gradually blend in 1/2 c. milk until smooth. Add remaining milk and the pudding mix and beat slowly with egg beater 1 min. (Do not overbeat). Pour into cooled graham cracker crust. Chill.

Mary Thomas (Mrs. Emory)

ITALIAN CREAM PUDDING

An easy, inexpensive dessert. Can be served plain or topped with fresh or canned fruit or preserves.

1 qt. milk (powdered skim can be used)
1 envelope plain gelatin
3/4 c. sugar
3 eggs, separated
1 t. vanilla

Soak gelatin in milk for 5 min. Put over heat until dissolved. Add egg yolks beaten with 1/2 the sugar. Stir and heat to boiling point. Remove from heat. Have whites well-beaten with balance of sugar. Add whites to milk and yolk mixture and stir briskly. (Do not fold in.) Refrigerate until firm. The pudding will separate (it is supposed to) into a spongy top layer and a pudding bottom layer.

Isabel Zuber (Mrs. Richard)

LEMON LADYFINGER TORTE

1 1/2 c. sifted confectioner's sugar
1/2 c. soft butter
2 eggs
2 t. grated lemon rind
2 1/2 to 3 T. lemon juice (1/4 c.)
1 c. whipping cream

Cream sugar into butter until fluffy. This is real

LEMON LADYFINGER TORTE (continued)

important. Must be real fluffy. Add eggs, 1 at a time, beating well. Gradually add rind and juice. (It may look curdled at this point). Beat at high speed until fluffy (about 10 min.). On a cake plate, place 12 single ladyfingers, curved side down, in 2 rows. I just use 10 to make pkg. come out right. Top with 1/3 of lemon mixture. Add another layer of ladyfingers. Frost with sweetened whipped cream. Chill overnight. Slice in squares. Serves 12 to 16.

Gay Nell Reich (Mrs. Elmo)

LEMON ROLL

3 eggs	1 t. baking powder
1 c. sugar	2 T. sweet milk
1 1/2 c. flour	

Mix above ingred. well. Bake on greased pan in quick oven. Turn out on cloth that has been dipped in hot water and wrung out thoroughly.

Filling:

3/4 c. water	juice 1/2 lemon
1/4 c. sugar	rind 1/2 lemon

Bring these ingred. to boil. Stir in 1/4 c. sugar mixed with 2 T. flour. Take from fire. Add 1 egg, well-beaten, and 1 t. butter. Set back on fire and let thicken. Spread on pastry and roll.

Kathleen Fox (Mrs. W. C., Sr.)

LEMON BISQUE

1 can (13-oz.) evaporated milk	
1 pkg. lemon jello	
1 1/4 c. boiling water	rind 1 lemon
1/3 c. honey or sugar	2 1/2 t. vanilla
1/8 t. salt	wafer crumbs
3 T. lemon juice	

Thoroughly chill milk. Dissolve jello in boiling water; add honey, salt, lemon juice and rind. When

LEMON BISQUE (continued)

it has congealed slightly, beat milk until stiff and whip gelatin mixture into it. Pour over crumbs placed in 9x12 in. pan.

Swaneda Cleckley (Mrs. M. A.)

Similar recipe: Sara McLendon (Mrs. H. M.)
(She uses 1 c. sugar.)

MOLDED AMBROSIA

1 c. graham cracker crumbs
1/4 c. butter or margarine
1 9-oz. can (1 c.) crushed pineapple
1 pkg. orange flavor gelatin
1/3 c. sugar 1/4 t. vanilla
1 c. hot water 1 c. diced orange sections
1 c. dairy sour cream 1/2 c. flaked coconut

Combine crumbs and butter; reserve 1/3 c. crumbs for topping. Press remaining crumb mixture into an 8x8x2 in. baking dish. Drain pineapple, reserving syrup. Dissolve gelatin and sugar in hot water. Stir in reserve syrup. Chill until partially set. Add sour cream and vanilla. Whip until fluffy. Fold in pineapple, oranges and coconut; pour over crumbs in dish. Sprinkle top with reserve crumbs. Chill until firm. Cut into squares. Trim with maraschino cherries. Serves 9.

Jane McGavran (Mrs. Merrill)

NEWLY WED QUICK DESSERT

1 box instant butterscotch pudding (lemon,
 chocolate or any other flavor can be
 substituted)
1 box graham crackers
1 container Cool Whip

Mix pudding according to direction. Pour into individual serving dishes, or one lg. dish. Put graham crackers on top of pudding. Chill 15 min. Add whipped topping, and serve.

Jo Beth Holland

OLD FASHIONED BOILED CUSTARD

1 qt. homogenized milk	3/4 c. sugar
4 eggs	1 1/2 t. vanilla

Scald milk in top of double boiler. Beat eggs together in lg. bowl. Add sugar and vanilla to eggs. Pour milk into egg mixture and beat well. Pour mixture into top of double boiler, stirring constantly, until coats SILVER spoon. Remove from heat. If mixture should curdle, beating will help some. Refrigerate.

Florence Fulp (Mrs. Guy)

ORANGE BLOSSOMS (ideal for any reception)

1 box Duncan Hines orange cake mix
2 oranges, juice and grated rind
2 lemons, juice and grated rind
1 1/2 lbs. confectioner's sugar

Follow directions on box for mixing cake, omitting the 2 t. water. Bake at 350° F. for 10 min. in sm. well greased muffin tins. (The smallest muffin pans.) The night before, mix juice and rind of oranges and lemons with sugar and let stand overnight or at least 8 hrs. Beat and blend until smooth. Dip warm cakes into this mixture to ice. Put on cookie sheet to drain. This yields 80 sm. cakes. Freezes well.

Libby Shelton (Mrs. Wm. A.)

ORANGE PUDDING

Peel and slice 3 oranges and cover with sugar. Let stand 1/2 hr. and pour over them a custard made of 1 pt. milk, 3 T. corn starch, 2 egg yolks, 6 T. sugar, boiled together 4 min. Put beaten whites on top and set in oven to brown. Serve cold.

Mary Thomas (Mrs. F. J.)

OZARK PUDDING

1 egg	3 T. flour
3/4 c. sugar	1 1/4 t. baking powder

OZARK PUDDING (continued)

pinch salt	1 t. vanilla
1/2 c. nuts	2 c. chopped apples

Beat whole egg and add the sugar gradually. Stir in flour, which has been sifted with baking powder and salt. Add nuts, apples and vanilla. Put in a lg. greased pie pan and bake at 350° F. for 35 min. Serve with whipped cream. Serves 4.

Sara McLendon (Mrs. H. M.)

PEACH YUM YUM

1 8-oz. pkg. cream cheese	peaches (or your favorite fruit)
2 pkgs. Dream Whip	
1 c. sugar	graham cracker crumbs

Moisten graham cracker crumbs with melted butter, about 1 stick of butter to about 1 1/2-2 c. graham cracker crumbs. Put 1/2 of this in a pan about 10x10 in. or lg. pie plate. Soften cream cheese; prepare Dream Whip. (I use Rich's topping, spoon and serve) 2 of these. Add sugar and mix together. Put 1/2 of this on graham cracker crumbs, then your fruit, fresh peaches are the best. Then the other 1/2 of your Dream Whip mixture followed by the rest of the graham cracker crumbs. Let chill about 12 hrs. or longer.

Gay Nell Reich (Mrs. Elmo)

PERSIMMON PUDDING

In mixer, mix 2 c. persimmon puree (about 1 pt.), 2 c. milk, 2 1/2 c. sugar, 4 eggs, and 1/2 lb. melted butter. Sift together 2 c. flour, 1 t. soda, 1 t. baking powder, 1 t. cinnamon, 1 t. allspice, 1/2 t. nutmeg and 1/2 t. cloves. Gradually add dry ingred. to mixer, until smooth. Grease pan with butter. Do not flour pan. Use lg. pan, 3 in. or 4 in. deep. Bake 1 hr. at 300° F. Cut in squares to serve.

Gay Nell Reich (Mrs. Elmo)

Similar recipe: Norma Segraves (Mrs. David)

QUEEN ELIZABETH'S CHEESE CAKE

Crust:

1 c. sifted enriched flour	1/2 c. butter or margarine
1/4 c. sugar	1 slightly beaten egg yolk
1 t. grated lemon rind	1/4 t. vanilla

Combine flour, sugar and lemon peel. Cut in butter until mixture is crumbly. Add egg yolk and vanilla. Blend thoroughly. Pat 1/3 of dough on bottom of 9 in. spring-form pan (sides removed). Bake in a hot oven 400° F. about 6 min. or until golden brown. Cool. Butter sides of pan and attach to bottom. Pat remaining dough evenly on sides to a height of 2 in.

Cheese filling:

5 8-oz. pkgs. cream cheese	1/4 t. salt
1/4 t. vanilla	5 eggs (1 c.)
3/4 t. grated lemon peel	2 egg yolks
1 3/4 c. sugar	1/4 c. heavy cream
3 T. flour	

Stir cream cheese to soften; beat until fluffy. Add vanilla and peel. Mix sugar, flour and salt, gradually blend into cheese. Add eggs and yolks, 1 at a time, beating well after each. Gently stir in cream. Turn into crust-lined pan. Bake 500° F. 5-8 min. or until top of crust is golden. Reduce oven heat to 200° F. Bake 1 hr. longer. Remove from oven, cool in pan about 3 hrs. Remove side of pans and glaze with Strawberry Glaze.

Sarah Maynard (Mrs. Rayford)

QUEEN OF PUDDINGS

1 pt. sweet milk (2 c.)	1 T. melted butter
1 heaping c. sugar	whites of eggs for meringue
yolks 3 eggs	1 t. vanilla
1 c. soft bread crumbs	3 T. sugar for meringue

Soak bread crumbs in milk for about 15 min. Beat egg yolks and sugar together. Add butter, then crumbs and milk. Flavor with vanilla and let bake in a 300° F. oven until pudding is well set, usually about 30 min. The flavor of the pudding is improved if a layer of tart jelly or preserves is spread over top of the

QUEEN OF PUDDINGS (continued)

pudding before spreading the meringue on. Beat whites of eggs, adding sugar gradually until whites are stiff but not dry. Spread over top of pudding and return to the oven to brown.

Sara McLendon (Mrs. H. M.)

QUICK EASY DOUGHNUTS

Use 1 can of biscuits, 1 sm. bottle of cooking oil, and 1 c. confectioner's sugar. Cut center of biscuits; drop in hot cooking oil. Pour sugar into a bag and drop hot doughnuts into bag and shake until doughnuts are well coated.

Cheryl Riggs

QUICKIE COBBLER

1 qt. fruit sliced (peaches or apples)	
1 c. sugar	
3 T. corn starch	1/4 c. milk
1 egg	vanilla flavoring

Prepare fruit, place in baking dish. Beat egg, sugar and corn starch; mix thoroughly. Add milk and flavoring; pour over fruit. Make batter of 1/2 c. flour, 1/2 c. sugar and 1/2 stick softened margarine. Sprinkle over pie. Bake at 375° F. until brown on top.

Etta Ives (Mrs. Hubert)

RICE PUDDING

1/3 c. rice, wash well	1 t. vanilla
1 scant c. sugar	1 qt. milk
pinch salt	

Set in pan of hot water and bake 2 1/2 hrs., stirring now and then to prevent rice from sticking.

Mary Thomas (Mrs. F. J.)

STRAWBERRY GLAZE

2 to 3 c. fresh strawberries	1 1/2 T. corn starch
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STRAWBERRY GLAZE (continued)

1 c. water

1/2 to 3/4 c. sugar

Crush 1 c. strawberries, add water, cook 2 min. and sieve. Mix corn starch with sugar, amount of sugar depends on sweetness of berries. Stir into hot berries. Bring to boil, stirring constantly. Cook and stir until thick and clear. Cool in room temp. Pour remaining berries on top of cooled cheese cake and circle with halved pineapple rings. Pour glaze over strawberries. Chill about 2 hrs.

Sarah Maynard (Mrs. Rayford)

SWEET POTATO-PERSIMMON PUDDING

1 qt. persimmons

1/2 lb. raisins

1 qt. grated sweet potatoes

3 t. baking powder

3 c. sweet milk

1 t. cloves

3 c. sugar

1 t. cinnamon

3 c. flour

1 t. vanilla

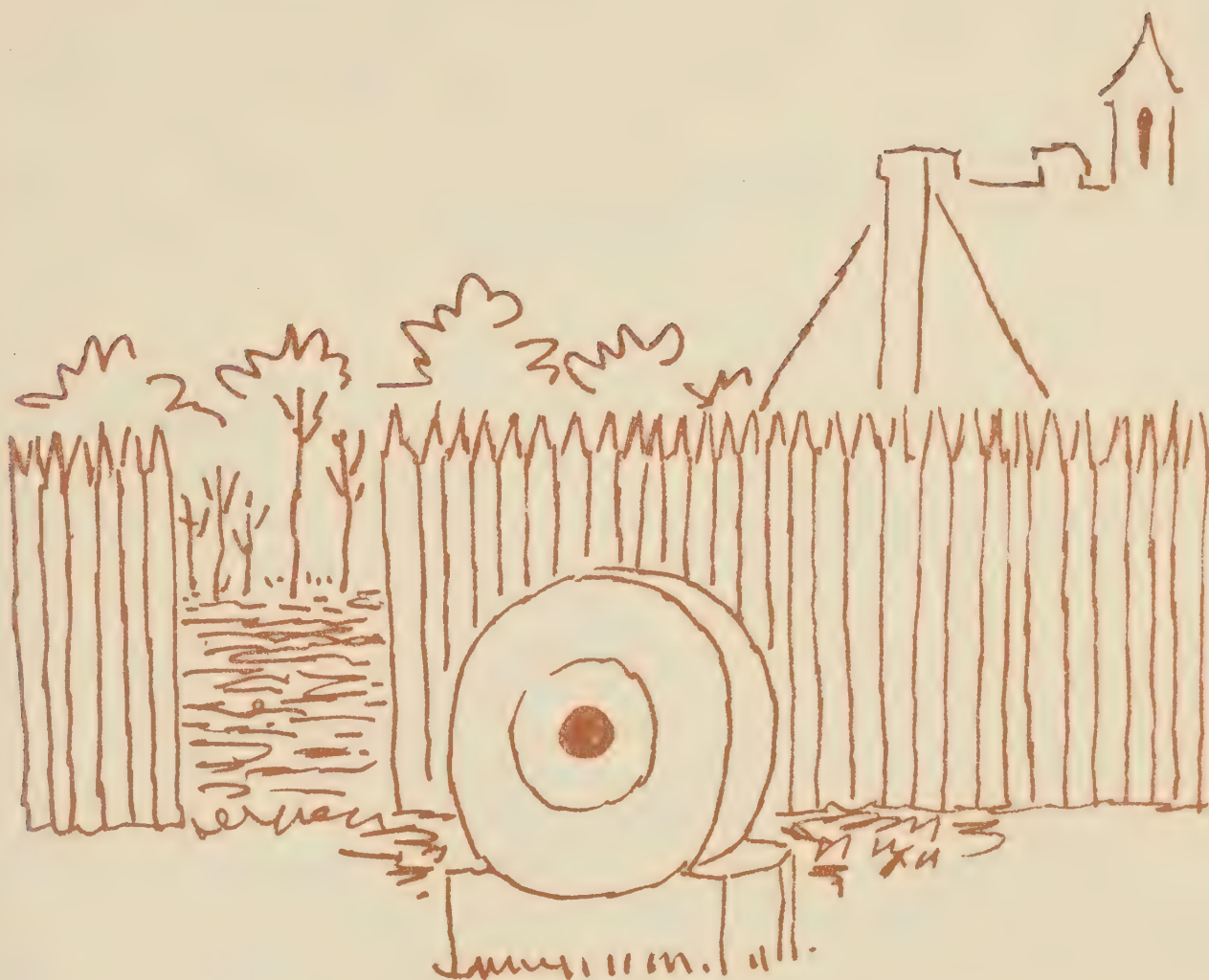
1/4 lb. coconut

1/2 t. salt

Mix the persimmons with the milk. Mash well and press through colander to remove seeds. Sift dry ingred. together. Mix with persimmons and grated sweet potatoes. Add the coconut and raisins last. Bake at 325° F. for 1 1/2 hrs. Bake in 10 in. loaf pan.

Grace Lackey (Mrs. L. W.)

NOTES



Sketched by Marilyn Satterfield

This is a sketch of the mill stone which was used to help grind the grain of the settlers. There was a small mill in Bethabara on a creek located a short distance from the Gemein House outside the fort. A larger mill was 3 miles away.

The early settlers in Bethabara were very self-sufficient. A tannery, a wash house, a brick kiln, a tool house, 2 bridges, a smithy, a cooperage, and tailor's shop were built as early as 1755.

They planted wheat, cotton, tobacco, rye, oats, millet, barley, "salat" greens and buck wheat.

Bethabara by 1755 was self-sufficient except for glass, nails, salt and coffee.

Frozen Foods

Just for today, I will live through the next 12 hours and not tackle my whole life's problems at once.

Just for today, I will improve my mind. I will learn something useful. I will read something that requires effort, thought and concentration.

Just for today, I will be agreeable. I will look my best, speak in a well-modulated voice, be courteous and considerate.

Just for today, I will not find fault with friend, relative or colleague. I will not try to change or improve anyone but myself.

Just for today, I will have a program. I might not follow it exactly, but I will have it. I will save myself from two enemies, hurry and indecision.

Just for today, I will exercise my character in three ways. I will do a good turn and keep it a secret. If anyone finds out, it won't count.

Just for today, I will do two things I don't want to do, just for exercise.

Just for today, I will be unafraid. Especially will I be unafraid to enjoy what is beautiful and believe that as I give to the world, the world will give to me.

Copied

FROZEN FOODS

METHOD FOR FREEZING CORN

Cut corn from cob and place in saucepan. Add water just to cover. Bring to a boil and boil 2 min. Cool quickly and freeze in cooking liquid.

Florence Fulp (Mrs. Guy)

FROZEN APPLE CREAM

1/2 c. whipping cream	1 No. 2 can apple sauce <u>or</u>
1/4 t. cinnamon	2 c. homemade apple sauce
2 T. sugar	

Beat cream until custard like, then stir in cinnamon and sugar thoroughly. Add the apple sauce and mix only until dessert looks marblized. Spoon into refrigerator tray and freeze until mixture holds its shape but not solid. This will serve six.

Sara McLendon (Mrs. H. M.)

FROZEN DESSERT

1 pkg. cream cheese	1 can. fruit cocktail
12 diced marshmallows	1/4 pt. whipping cream
1 c. toasted salted pecans	2 t. lemon juice

Mix and freeze in tray.

Ethel Hine (Mrs. Carl)

FROZEN LEMON CHIFFON PIE

3/4 c. Pet milk (chilled)	2 eggs
6 T. sugar	1/2 t. grated lemon rind
1/4 c. lemon juice	juice 1/2 orange
18 vanilla wafers	

Mix egg yolks, 6 T. sugar, grated rind, lemon juice and orange juice. Cook over hot water until mixture thickens stirring constantly. Beat egg whites with 2 T. sugar, fold into cooked mixture, chill. Whip the chilled milk,

FROZEN LEMON CHIFFON PIE (continued)

and add to custard mixture. Roll the vanilla wafers into fine crumbs, place a layer on bottom of freezing tray, pour custard mixture in tray and top with remaining crumbs and freeze. Whipping cream may be substituted for the Pet milk.

Sara McLendon (Mrs. H. M.)

FROZEN LEMON CUSTARD

1/3 t. grated lemon rind	2/3 c. sugar
3 t. lemon juice	1/3 c. dry milk
1 egg yolk	1/3 c. water
1 egg white	

Mix lemon rind and juice, sugar and egg yolk. Mix dry milk, water and egg white in mixing bowl and beat until it stands in high peaks; gradually add lemon mixture. When blended, pour into quart tray and freeze.

Eleanore Lewis (Mrs. Henry A.)

FROZEN ORANGE SHERBET BALLS

Cut oranges with a decorative edge. Scrape out orange and mix with orange sherbet. Fill cups. Mix coconut and pineapple and add 1-2 T. on top. Freeze.

Mary Thomas (Mrs. Emory)

CHOCOLATE ICE CREAM

Mix 2 c. sugar and 1/2 t. salt. Add 4 eggs. Beat well, then add 2 c. chocolate syrup and beat well again. Add 4 lg. cans evaporated milk. Beat well again, then crank!

Cocoa Syrup (goes on chocolate ice cream)

1 c. Hershey's cocoa	dash salt
1 1/2 c. sugar	2 t. vanilla
1 c. hot water	

Mix sugar, salt and cocoa in a saucepan. Add sufficient water to make a paste, then remainder of water; bring to a boil stirring constantly. Boil 3 min. and add vanilla. Pour at once into a jar. When cold, cover and place in

COCOA SYRUP (continued)

refrigerator. Makes 2 c.

Christine Thomas

OLD FASHIONED PEACH ICE CREAM

2 eggs, well beaten and strained

2 c. sugar

1 can evaporated milk (1g. can)

1 T. vanilla

10 very ripe or frozen peaches (plus 1 1/2 c. sugar if needed)

dash salt

milk

Into eggs, beat 2 c. sugar until light and frothy; add milk and vanilla. Puree peaches in electric blender or mash. Mix with 1 1/2 c. sugar, salt and combine peaches with milk mixture. Pour into container of ice cream freezer, cover, pack ice around with rock salt and churn. Makes 3 qts.

Blanche Whitt (Mrs. Sam)

VANILLA ICE CREAM (OR ANY FLAVOR)

6 eggs with 1 c. sugar - beat together

1 can evaporated milk

1 c. sugar

1/2 gal. milk - add gradually

1/8 t. salt

1 or 2 t. vanilla

Makes 1 gal. ice cream.

Sharron Jones (Mrs. Robert)

FROZEN BANANA FRUIT SALAD

1 lg. drained can fruit cocktail

1/2 c. sugar

2 sliced bananas

add juice of 1 lemon over bananas

1 sm. bottle maraschino cherries

1 pkg. miniature marshmallows

2 cartons sour cream

FROZEN BANANA FRUIT SALAD (continued)

Mix and freeze.

Betty Sprinkle (Mrs. W. T.)

FROZEN CHERRY SALAD LOAF

1 can (16 oz.) dark sweet cherries
1 can (8 3/4 oz.) crushed pineapple
1 can (11 oz.) mandarin oranges
1 pkg. (8 oz.) cream cheese
1 c. sour cream
1/4 c. sugar
1/4 t. salt
2 c. miniature marshmallows
1/2 c. chopped pecans

Drain fruits. Let cream cheese stand at room temp. to soften. Beat until fluffly and blend in sour cream, sugar and salt. Fold in fruits, marshmallows and pecans. Pour into a loaf pan and freeze. To serve cut into slices. Makes 8 servings.

Frances Fulk (Mrs. Oscar)

FROZEN CRANBERRY SALAD I

1 pt. whipping cream	2 sm. cans crushed pineapple
1 lg. pkg. cream cheese	1 can whole cranberries
4 T. mayonnaise	1 c. pecan pieces
2 T. sugar	

Soften cheese. To cheese add mayonnaise, sugar and pineapple juice and mix well. Fold in beaten whipped cream. Add cranberries, pineapple and nuts; mix and pour into pan and freeze. Cut in squares to serve.

Mrs. E. T. Mickey
(former minister's wife)

FROZEN CRANBERRY SALAD II

1 can whole cranberries
No. 2 can crushed pineapple, drained
1/2 pt. sour cream
1/4 c. broken pecans

Mix and freeze.

Betty Sprinkle (Mrs. W. T.)

FROZEN FRUIT SALAD I

1 sm. pkg. cream cheese	juice 1 lemon
10-12 marshmallows, cut up	1 c. heavy cream, whipped
1 can pineapple chunks	1/2 c. mayonnaise
1/2 c. pecans, chopped	2 sliced oranges, cut-up
10 maraschino cherries, cut up	

Combine all ingred. and freeze.

Blanche Whitt (Mrs. Sam)

Variation: Use ring mold; add 1/2 t. allspice. Fill mold after turned out on platter with melon balls.

Swaneda Cleckley (Mrs. M. A.)

FROZEN FRUIT SALAD II

2 eggs, beaten separately	1 pt. cream, whipped
1/4 t. dry mustard	1 c. pecan meats
juice 2 lemons	1 lg. can pineapple
30 marshmallows, diced	

Put egg yolks, mustard, lemon juice and beaten egg whites into double boiler and cook until thick, stirring constantly. Add marshmallows; remove from fire and stir until marshmallows are melted. Set aside to cool. Add whipped cream, nuts and pineapple, which has been drained and cut in small pieces. Do not use pineapple juice. Put in refrigerator pan to stand overnight. No stirring required.

Emma Thomasson (Mrs. Shelby)

FROZEN JELLO SALAD

Use any kind of jello (lime is good). Add fruit cocktail when jello is partly jelled. Then whip together with whip cream and freeze in molds of the shape you desire.

Mary Thomas (Mrs. F. J.)

FROZEN NESSELRODE ALMONDINE

2 pkgs. (3 1/2 oz. each) vanilla Whip and Chill
dessert mix
2 c. commercial egg nog

FROZEN NESSELRODE ALMONDINE (continued)

- 1/2 c. chopped toasted almonds
- 1/4 c. diced candied orange peel
- 1/4 c. red candied cherries chopped
- 1/4 c. chopped dates
- 1/4 c. golden raisins
- 3/4 t. rum extract
- 3/4 t. brandy extract
- 1/2 c. pecans, measure and chop fine
- 1/8 c. crystallized ginger chopped very fine

Combine dessert mix with 1 c. cold egg nog; whip at highest speed of electric mixer for 1 min. Blend in remaining egg nog and whip at highest speed for 2 min. longer. Fold in nuts, fruits and extracts. This Nesselrode mixture may be served on a slice of pound cake with chocolate sauce. It may be made into pie using your favorite crumb or baked crust. Turn into mold or crust and freeze. When ready to serve, thaw slightly and cover with whipped cream or whipped topping. Your favorite fruit topping such as cherry, blueberry or other flavors may be used. 8-10 servings.

One of the gelatin companies had a Nesselrode mix which is very good. It could probably be used very satisfactorily for the pie filling by adding almonds, pecans, dates, raisins, brandy extract and ginger plus your favorite topping.

Swaneda Cleckley (Mrs. M. A.)

FROZEN SALAD (DO AHEAD)

- 1 can (1 lb. 14 oz.) fruit cocktail
- 1 c. liquid (fruit cocktail syrup plus water)
- 1 pkg. strawberry gelatin
- 1 pkg. (8 oz.) cream cheese, room temp.
- 1/3 c. salad dressing
- 1 c. pecan halves, unbroken
- 20 maraschino cherries, quartered
- 2 c. miniature marshmallows
- 1 pt. whipped cream

Drain fruit cocktail. Measure syrup and all water as needed to make 1 c. Bring liquid to a boil. Add to gelatin and stir until it melts. Chill until mixture

FROZEN SALAD (DO AHEAD) (continued)

becomes thick and syrupy. Beat cream cheese; add salad dressing and gelatin and beat until free of lumps. Fold in nuts, fruit, marshmallows and whipping cream. Spoon into rectangular dish. Freeze. 16-20 servings.

Mary Thomas (Mrs. Emory)

LIME SHERBET

1 pkg. lime jello dissolved in
3/4 c. hot water

Add juice of 4 lemons, 1 c. sugar and 1 qt. milk. Pour into two ice trays and freeze without stirring.

Luray Spikula (Mrs. Russell)

FROZEN PINEAPPLE SHERBET

1 can crushed pineapple	2 1/2 c. sugar
3 lemons	1 qt. water

Boil sugar and 2 c. water until syrupy. Add pineapple and lemon juice and a little grated rind. Take off stove and add rest of water. Put in ice cream freezer and freeze. Let set several hrs. before serving.

Mary Thomas (Mrs. F. J.)

TRINIDAD BANANA SHERBET

1 14 1/2-oz. can (1 2/3 c.) evaporated milk
1/2 of a 6-oz. can (1/3 c.) limeade concentrate,
thawed
1/2 c. sugar
1/3 c. sweetened, toasted coconut
2 med. bananas, mashed (about 1 1/4 c.)
few drops green food coloring

Pour milk into a tray or bowl and freeze till ice crystals form around edges, about 1 hr. Whip milk till stiff peaks form. Combine the remaining ingredients and fold into the whipped milk. Put into tray and freeze till firm. Makes 2 qts.

Luray Spikula (Mrs. Russell)

FROZEN COLE SLAW

1 med. head cabbage, shredded
1 carrot, grated
1 bell pepper, chopped fine

Add 1 t. salt to cabbage and let stand 1 hr. Squeeze out juices, add carrots and pepper. Make syrup of 1 c. vinegar, 1/4 c. water, 1 t. whole mustard seed, 1 t. celery seed and 1 1/2 c. sugar. Mix and boil 1 min. Let syrup cool to lukewarm. Pour over cabbage. Prepare cabbage first and make syrup while it stands. Can be frozen.

Eva Morgan (Mrs. R. K.)

NOTES

NOTES



Sketched by Bill James

Excavation in the yard of the Potter's house, built in 1782 by Johannes Schaub, Jr., has revealed hundreds of pieces of discarded broken pottery from the potter's "dump".

Gottlob Krause bought the house in 1787 and added a half-timber wing for use as a pottery shop. The house was used by other potters until 1872 and remained a dwelling place until recently in the 1960's. This archeological dig and restoration of the house and grounds and of the Gemein Haus is being funded by Babcock Foundations and is under the guidance of Old Salem, Inc.

Jellies,

Preserves & Pickles

SUMMER HARVEST

When jars of jams and jellies,
Of corn and pickled beets,
Of beans and peas and carrots
And other garden treats,
Are lined up on the wooden shelves
Upon the fruit room wall,
I often seek the cellar's cool
With no excuse at all.

I love to see, if truth be told,
The labor of my hands...
For the canned fruits shine like jewels
From exotic foreign lands.
The vegetables bright, row on row,
Say I have done my best
To save the gardens bounty
With which we have been blessed.

To know I've done my share to fill
My hungry family's need
Gives me, as I scan the shelves,
A glow of joy indeed.

Copied

"Men make wealth, women preserve it"

Copied

JELLIES

PRESERVES

PICKLES

APPLE BUTTER

5 1/4 c. apples, cooked
5 1/2 c. sugar
1/2 t. each cinnamon, allspice and cloves
1 box Sure-Jell

Mix fruit and Sure-Jell. Heat to a boil and boil gently for 1 min. Add sugar and cook 3 min. Add a little butter or margarine to the apple butter as it cooks and there will be very little skim on it. Pour into jars and top immediately with paraffin.

Luray Spikula (Mrs. Russell)

DAMSON PRESERVES

2 lbs. damsons, seeded (weigh after seeded)
1/2 c. water
3-4 c. sugar

Wash and seed damsons. Add sugar and water. Let stand several hrs. Bring to a slow boil and cook on med. heat until tender and syrup nears jellying point (when 2 drops run together from silver spoon). Pour into hot, sterilized jars and seal at once.

Florence Fulp (Mrs. Guy)

ROSE PETAL JELLY

2 qts. rose petals	7 1/2 c. sugar
1 qt. boiling water	1 bottle commercial pectin
lemon juice	

Put rose petals in a bowl. Add boiling water and let stand 20 min. or longer. Strain. There should be almost 4 c. of liquid. Add enough lemon juice to make 4 c. (about 3 lemons). Then add 1 bottle of pectin and again bring to a full rolling boil and boil 1 min. Pour into

ROSE PETAL JELLY (continued)

sterile glasses and seal at once with paraffin.

Kathrine Shore (Mrs. B. Clyde)

MOCK MINCE MEAT

3 pts. chopped apples	1 t. cloves
3 pts. chopped green tomatoes	1 t. allspice
4 c. brown sugar	3/4 t. mace
1 1/3 c. vinegar	3/4 t. pepper
3 c. raisins	2 t. salt
3 t. cinnamon	3/4 c. butter (optional)

Mix apples with tomatoes and drain. Add other ingred. (except butter). Bring to boiling point and let simmer 3 hrs. Then add butter, if you wish; put in sterilized glass jars and seal. Makes 4 1/2 to 5 pts.

Sara McLendon (Mrs. H. M.)

PEACH PRESERVES

2 lbs. peaches	3-4 c. sugar (depending on
1 lemon (juice)	ripeness of peaches)
2 c. water	

Peel peaches and cut as desired. Boil water and sugar 2 min. Cool syrup. Add peaches and lemon juice and cook until clear and syrup reaches jellying point (when 2 drops run together from silver spoon). Pour into shallow pyrex dishes and let stand overnight. Put into hot sterilized jars and seal. Process 10 min.

Florence Fulp (Mrs. Guy)

PEAR HONEY

1 qt. ground pears	6 c. sugar
1 20-oz. can crushed pineapple	1 lemon, sliced thin

Peel and grind pears. Cook until tender. Add other ingred. and cook until mixture is thick. Pour into hot, sterilized jars and seal.

Grace Lackey (Mrs. L. W.)

PEAR PRESERVES

2 lbs. pears, thinly sliced and weighed
3 c. sugar
3 c. water
1 lemon, thinly sliced

The pears should be hard, but ripe for making preserves. Mix 1/2 of the sugar to the water and boil for 2 min. Add pears and lemon. Boil for 15 min. Add remaining sugar and cook until the pears are tender and clear. The liquid should be at almost a jelly consistency. (Do not overcook.) Let stand for several hrs. in a shallow glass baking dish. Pour the cold preserves into jelly glasses and seal with paraffin. Yield: 1 qt.

Florence Fulp (Mrs. Guy)

STRAWBERRY PRESERVES I

Stir only with wooden spoon. Wash and cap 2 heaping qts. of strawberries. Drain thoroughly. Add 2 c. sugar and 2 T. lemon juice and place over very low heat. Let all sugar dissolve and bring to hard boil and boil 5 min. Remove from heat and add 3 c. sugar and return to low heat. Let all sugar dissolve and bring to hard boil and time 10 min. (It is done when 2 drops of syrup run together from silver spoon.) You might have to cook a little longer than 10 min. Remove from heat and pour into shallow pyrex dishes and let stand from 12 to 24 hrs. Put into sterilized jars. Seal with paraffin. Be sure to skim while cooking and after pouring into pyrex dishes. While preserves are in pyrex dishes, every few hrs., shake preserves from side to side so that berries will take up juice and become plump.

Florence Fulp (Mrs. Guy)

STRAWBERRY PRESERVES II

(These preserves are thick and evenly distributed throughout syrup.)

One qt. strawberries, 3 c. sugar. Put 1 1/2 c. sugar with fruit and boil 5 min. Add remaining sugar and boil 10-15 min. (A watery fruit must be cooked longer.) Turn into earthenware jar, let stand 24 hrs. Stir

STRAWBERRY PRESERVES II (continued)

occasionally. Seal cold. (Cook only 1 pt. at a time.)

Etta Ives (Mrs. Hubert)

STRAWBERRY PRESERVES, UNCOOKED

1 qt. strawberries to yield 2 c. or 1 lb. of
prepared fruit
1 pkg. or box Sure-Jell plus $\frac{3}{4}$ c. water
4 c. sugar

Prepare jars: wash jars and lids, scald and drain.

Yields are for $\frac{1}{2}$ pts. (1 c. or 8 oz. jars.)

Prepare fruit exactly as directed: completely crush 1 layer at a time of the strawberries, which have been washed, drained, and any soft or damaged berries must be removed. Measure into lg. bowl, add water if necessary to equal the exact amt. of berries required. Measure sugar, add to fruit and mix well. Combine $\frac{3}{4}$ c. water and Sure-Jell in saucepan. Bring to boil and boil 1 min., stirring constantly. Stir into fruit mixture, continue stirring for 3 min. A few sugar crystals will remain but will dissolve into the strawberries. Quickly ladle into jars. Cover at once with tight lids (no paraffin is necessary). Set at room temp. for 24 hrs., then store in freezer. For use within 3 weeks, may be stored in refrigerator.
Yield: 6 med. jars.

Swaneda Cleckley (Mrs. M. A.)

BEET PICKLE

Clean beets, leaving a 2 to 3 in. length to the stems.. (also leave on the tap root.) Boil beets until tender. Peel and cut into desired pieces. Put boiled beets into hot vinegar solution and let boil for 5 min. before canning.

Vinegar solution:

1 c. vinegar

2 c. strained water from boiled beets

1 $\frac{1}{4}$ c. sugar

Add salt or spices, if desired. Yield: about 3 qts.

Luray Spikula (Mrs. Russell)

COTTON'S CUCUMBER PICKLES

Mixture:

2 c. white vinegar	5 c. water
2 c. white sugar	4 heaping T. salt (non-iodized)

Bring mixture to a boil. Wash cucumbers thoroughly and pack into sterilized jars. Pour above boiling mixture over cucumbers to 1/2 in. of jar tops. Seal at once using hot lids and jar rings. Place in hot water bath and process 7 min. (start timing after water reaches bubbling point). Do not over process. These pickles should be very, very crisp.

Florence Fulp (Mrs. Guy)

CRISP BREAD AND BUTTER PICKLES

1 gal cucumbers, sliced	1/2 t. ground pepper
2 qts. onion	1 t. tumeric
1/2 c. salt	2 t. pickling spices
5 c. sugar	
1 qt. vinegar	

Simmer until the mixture is hot. Place in jars and seal.

Mary Thomas (Mrs. Emory)

BREAD AND BUTTER PICKLES (NEW)

Prepare cucumbers - 30 med sized, sliced

10 onions

4 T. salt

Sprinkle salt over cucumbers and onions. Let stand

1 hr. Drain. Bring to a boil the following ingred.:

5 c. vinegar, 4 c. sugar, 2 t. celery seed, 1 t. tumeric,

2 t. white mustard seed and 2 t. ginger if desired.

Add cucumbers and onions. Let come to boiling point

and then simmer 10 min. Can and seal. Chill before

serving.

Mary Frances Fulk (Mrs. Oscar)

COMPANY PICKLE CHUNKS

20 med. sized cucumbers

5 t. salt

8 c. sugar

4 c. cider vinegar

2 T. mixed pickling spice

COMPANY PICKLE CHUNKS (continued)

Cover cucumbers with boiling water. Let stand until next morning. Drain. Repeat for 3 mornings. On 5th day drain and slice into 1/2 in. pieces. Combine remaining ingred., bring to boiling point and pour over cucumbers. Let stand 2 days. On 3rd day bring to boiling point and seal in hot sterilized jars.

Mary Frances Fulk (Mrs. Oscar)

CHOP SUEY PICKLES

6 lg. cucumbers, peeled	1/2 pt. water
11 med. onions	3 T. mixed spices
3 lg. sweet green peppers	4 c. sugar
3 lg. sweet red peppers	2 T. celery salt
1/2 c. plain salt	1 t. curry powder
1 pt. vinegar (4 to 6% acidity)	

Slice cucumbers, onions and peppers very thin; sprinkle with 1/2 c. salt and add enough cold water to cover vegetables. Let stand overnight. Drain thoroughly and add the vinegar, mixed spices, water, sugar and celery salt; boil about 10 min. Add curry powder just before removing from heat. Pack into sterilized jars and seal at once.

Hattie Newsom (Mrs. R. W.)

CUCUMBER PICKLES

Wash cucumbers and let stand 3 or 4 hrs. or overnight. In each qt. can place several grape leaves, 1/8 t. alum, 1 or 2 cloves of garlic, 1 dill head and stems, 1 sm. hot pepper and 1 bay leaf. Combine and heat to boiling 1 qt. vinegar, 3 qts. water and 3/4 c. salt. Drop drained cucumbers in and heat until they have changed their color. Then pack into the prepared jars. Pour boiling liquid over them and seal. The liquid mix will make from 5 to 6 qts.

Luray Spikula (Mrs. Russell)

CUCUMBER RINGS

6 lg. sour pickles	1/2 t. whole cloves
2 c. granulated sugar	1 stick cinnamon

CUCUMBER RINGS (continued)

Slice pickles in 1/4 in. slices and cover with the sugar and spices. Keep in an earthen bowl for 24 hrs., stirring frequently. Fill sterilized jars and seal. Keep in a cool place.

Eleanore Lewis (Mrs. Henry A.)

DILL PICKLES

8 lb. cucumbers	2 qts. water
1 qt. vinegar	1/2 c. salt, plain

Boil vinegar, water and salt. Have cucumbers washed and drained. Drop them in the boiling vinegar and leave them until they change color. (Don't boil them.) Pack in sterilized jars. On top of each jar put the following: 2 saccharin tablets, 1/2 t. tumeric, 1/4 t. alum, 1 garlic bud, 1 hot pepper, 2 fresh dill heads. Pour boiling solution over them and seal.

Mary Thomas (Mrs. Emory)

DILL PICKLES (PLAIN)

Wash cucumbers and pack in clean jars with dill, using 1 head of dill for each qt. jar. Bring to boil 2 qt. water, 1 qt. vinegar and 1 c. salt. (Do not use iodized salt.) While boiling hard, pour it over cucumbers and seal the jars. Store for 2 or 3 weeks.

Emma Thomasson (Mrs. Shelby)

DILLED GREEN BEANS

4 lbs. (4 qts.) whole fresh green beans
Add the following to each qt. jar:

1/8 t. hot red crushed pepper	1/2 t. dill seed
1/2 t. whole mustard seed	1 clove sliced garlic

Wash beans, pack into clean hot jars. Add pepper, mustard seed, dill and garlic. Boil 5 c. vinegar, 5 c. water and 1/2 c. salt together to make a brine. Pour over beans, filling jar to 1/2 in. of top. Process in boiling water 5 min. (Start timing when water returns to boiling.) Set jars, upright, several in. apart on

DILLED GREEN BEANS (continued)

rack to cool.

Linda Schowalter (Mrs. Paul)

GRAPE LEAF PICKLES I

1 gal. water
1 T. alum

2 gal. cucumbers

Soak cucumbers in alum water 2 hrs. Rinse alum off and pack in jars, using 12 green grapes and 6 grape leaves to qt. (or more if desired). Mix 1 c. vinegar, 1 c. salt and 3 qts. water. Place over heat, let come to boil, pour boiling liquid over the jars of cucumbers. Seal while hot.

Mary Frances Fulk (Mrs. Oscar)

GRAPE LEAF PICKLES II

To a gal. jar, rotate grape leaves, about 1 doz. green grapes and cucumbers in bottom, middle and place leaves on top of jar. Add 4 or 5 T. salt to water for brine and fill jar. (Do not use iodized salt.) Let set for a week to 10 days. To can, take brine and bring to a boil. Remove salt from top of brine. Pour over pickles which have been packed into jars and sealed.

Betty Wooten (Mrs. Calvin)

GREEN TOMATO PICKLES

Wash and slice a gal. of green tomatoes. Add 2 c. slaked lime and water to cover. Soak 24 hrs. Rinse 5 times in cold water. Cook tomatoes 30 min. in 1 qt. vinegar, 1 T. mixed whole spices (tied in cloth), 4 c. sugar and 1 t. salt. Pack tomatoes in sterilized jars. Cook syrup until thick. Remove spice bag. Pour hot syrup over tomatoes and seal with hot lids and jar rings.

Florence Fulp (Mrs. Guy)

ICICLE CUCUMBER PICKLES

2 gal. cucumbers, sliced
1 gal. boiling water

1 pt. salt (plain) dissolved
in water

ICICLE CUCUMBER PICKLES (continued)

Pour over pickles. Stir every day for 1 week. Drain. Add 1 gal. plain boiling water; let stand 24 hrs. Drain. Pour 1 gal. boiling water with 2 T. powdered alum dissolved in water over pickles. Soak overnight; drain well and mix: 2 qts. vinegar, 1 jar pickling spices, and 8 pts. sugar. Bring to a boil and pour over pickles every morning for 4 mornings. On 4th morning, put in cans; heat liquid to boiling and pour over pickles and seal.

Mildred Moser (Mrs. Robah)

ICE GREEN TOMATO PICKLES

7 lbs. green tomatoes	1 t. ginger
2 gal. water	1 t. allspice
3 c. lime	1 t. celery seed
5 lbs. sugar	1 t. mace
3 pts. vinegar	1 t. cinnamon
1 t. ground clove	

Soak sliced tomatoes in lime water for 24 hrs. Drain. Change water every 1/2 hr. about 8 times. Drain. Make syrup with sugar, vinegar, spices. Pour over tomatoes. Let stand overnight. Next day, boil 1 hr. till tomatoes are clear. Seal in jars while hot. Process for 5 min.

Linda Schowalter (Mrs. Paul)

KOSHER DILL PICKLES

To each qt. add:

1 head fresh dill
2 to 3 cloves fresh garlic (depending on size)
1 sm. red or green hot pepper (optional)

Select fresh firm cucumbers. Wash and pack in jar. Bring to a boil 2 qts. water, 1 qt. vinegar, 1 c. non-iodized salt. Pour hot solution over cucumbers and seal. Pickles will be ready in 3 to 4 weeks, depending on size of cucumbers. For plain dill, omit garlic.

Mary Frances Fulk (Mrs. Oscar)

PICKLED CABBAGE

7 lbs. cabbage	1 qt. vinegar
6 sweet green peppers	1 T. tumeric
4 lg. onions	1/2 c. plain salt
1 T. mustard seed	1 hot red pepper, if desired
1 T. celery seed	2 lbs. brown sugar

Heat vinegar and sugar together. Chop vegetables together. Add mustard, celery seed, tumeric and salt. Pour hot vinegar and sugar over this mixture. Mix well and place in sterilized jars.

Annie Sapp (Mrs. Fred)

PICKLED OKRA

3 lbs. young okra pods	1 pt. water
celery leaves	1 pt. white vinegar
garlic cloves (optional)	1/2 c. salt
head of fresh dill with stems	

Wash okra and pack into hot sterilized pt. jars with a few celery leaves, a clove of garlic and a head of dill in each jar. Combine water, vinegar and salt and bring to a boil. Pour over okra. Seal and process. Let stand for 4 to 6 weeks.

Florence Fulp (Mrs. Guy)

THREE DAY SWEET PICKLES

First day: 1 c. salt sprinkled over 1 peck of cut (lengthwise) cucumbers covered with boiling water.
Second day: drain off water. To 1/2 gal. boiling water, add 3 t. powdered alum. Pour over cucumbers.
Third day: drain off liquid. Pack tightly in jars. Add syrup. Seal.

Syrup: 1 c. vinegar
1 c. sugar
1 t. celery seed
stick cinnamon
1 t. mustard seed

Mae Riggs (Mrs. Elmer)

SOUR CUCUMBER PICKLES

Wash and pack clean cucumbers in clean jars. Mix 1 qt. vinegar and 1 qt. water. Add 1/2 t. salt and 1/2 t. sugar to pt. Bring water and vinegar to boil, pour in jars and seal.

Mae Riggs (Mrs. Elmer)

WATERMELON RIND PICKLES I

7 lbs. peeled rind	1/2 t. oil of cloves
3 1/2 lbs. white sugar	1 pt. white vinegar
1/2 t. oil of cinnamon	

Cover rind in water to which 2 t. salt and 1/2 t. alum have been added. Cook until rind is tender. Drain and rinse well. Make the syrup by boiling remaining ingred. 7 min. Pour over rind and let stand overnight and for 3 succeeding days. Pack in sterilized jars and seal.

Mary Frances Fulk (Mrs. Oscar)

WATERMELON RIND PICKLES II

8 lbs. prepared watermelon rind (peeled and cut in sm. shapes, cutting off all pink part)	1/4 pkg. green ginger 1/4 pkg. whole cloves 1/4 pkg. stick cinnamon 1 tube Lilly's lime or 1 c. regular unslacked lime
7 lbs. sugar	
1 1/2 qt. white vinegar	

Dissolve lime in enough cold water to cover. Let rind stand in lime water overnight. Stir it up well the next morning. Drain and wash well in clear cold water. Put rind in preserving kettle and cover with cold water, put on stove, bring to boil and boil for 30 min. to 1 hr. Drain well and rinse in cold water. Tie spices up in bag. Make syrup of sugar, vinegar, and drop in bag of spices. Drop in rind and cook until rind looks transparent. Seal in sterilized jars with enough syrup to cover rind. Note: Food coloring may be added during final cooking process, if you prefer more color in the pickles.

Swaneda Cleckley (Mrs. M. A.)

SAUERKRAUT

Shred the cabbage as desired and pack loosely in jars. To each qt. add 1 T. salt and 1 t. sugar. Cover with boiling water and seal tightly. During fermentation, keep lids sealed tightly.

Mae Riggs (Mrs. Elmer)

ALABAMA RELISH

1 pt. sweet red peppers	4 T. mustard seed
1 pt. sweet green peppers	5 t. salt
1 pt. onions	2 t. celery salt
1 qt. cabbage	4 c. sugar, white
1 qt. vinegar	2 or 3 hot peppers (opt.)

Grind peppers, onions, cabbage and drain in colander. Measure after grinding. Mix all ingred. and let stand overnight. Pack in sterilized jars and seal. Makes about 1 gal.

Fern Vaughn (Mrs. J. B.)

BEET RELISH

1 pt. chopped boiled beets	3/4 c. sugar
1 c. chopped celery	1/2 c. beet juice
1 t. horseradish	1 pt. chopped cabbage
dash red pepper	1 med. onion
1/2 t. salt	3/4 c. vinegar
1/4 t. white pepper	

Bring to rolling boil and pack in hot jars and seal.

Hattie Newsom (Mrs. R. W.)

GREEN TOMATO RELISH

2 qts. green tomatoes	1 lb. sugar
6 onions	1/3 c. salt
2 green peppers	1 T. whole cloves
2 hot peppers	1 T. allspice
sm. bunch celery	2 or 3 sticks cinnamon
1 qt. cider vinegar	

Wash tomatoes and slice. Peel onions and slice. Remove seeds from peppers and chop fine. Separate celery

GREEN TOMATO RELISH (continued)

stalks, wash and cut in small pieces. Place alternate layers of vegetables in bowl. Sprinkle each layer with salt. Let stand overnight. In the morning drain; add half of the vinegar. Add 1 qt. water. Bring to boil and cook slowly 1/2 hr. Drain again. Make a syrup by boiling together for 5 min. the remaining vinegar, the sugar and spices in a cheese cloth bag. Add tomato mixture and simmer 15 min. more, or until tomato is tender. Pack in clean hot jars and seal at once.

Eleanore Lewis (Mrs. Henry A.)

MARINATED CARROTS

5 c. cooked carrots	1 t. Worcestershire
1 med. onion, sliced	sauce
1 green pepper, chopped coarsely	1 t. prepared mustard
1 c. sugar	3/4 c. vinegar
1 can tomato soup	1/2 c. salad oil
1 t. salt	black pepper (to taste)

Mix together soup, sugar, salt, sauce, mustard, oil and vinegar. Add pepper to taste, and pour over carrots, onion and green pepper. Put in refrigerator for 24 hrs. Keeps well.

Hattie Newsom (Mrs. R. W.)

PENNSYLVANIA DUTCH CORN RELISH

20 ears yellow corn, cut off the cob	
6 green peppers, seeded and chopped	
6 red peppers, seeded and chopped	
4 lg. yellow onions, sliced	
1 lg. head green cabbage, chopped	
4 c. sugar	
2 T. powdered mustard	1 T. ground tumeric
2 T. celery seed	5 c. cider vinegar
2 T. salt	1 c. water

Combine all ingred. and cook 20 min. Place in hot sterilized jars at once. Yields 10 pts.

Margaret Clodfelter (Mrs.
Robert)

PICKLED EGGS AND RED BEETS

Boil young beets until tender. Skin and cover with the following liquid. Boil together for 10 min. 1/4 c. brown sugar, 1/2 c. vinegar, 1/2 c. cold water, sm. piece of cinnamon and 3 or 4 cloves. Let beets stand in this liquid for several days. Remove; add whole hard cooked shelled eggs to the liquid and let pickle for 2 days before using.

Eleanore Lewis (Mrs. Henry A.)

PICKLED EGGS

15 to 18 hard cooked eggs	1 t. salt
3 c. white vinegar	pickling spices, if desired
1 c. water	

Carefully shell eggs. Bring vinegar, water, salt and spices (if desired) to boiling point. Place eggs in hot sterilized jars and cover with boiling liquid. Seal immediately. To pickle eggs with beet vinegar; drain liquid from jars of pickled beets and use this instead of vinegar and water in recipe. Yields about 2 qts.

Grace Lackey (Mrs. L. W.)

UNCOOKED CRANBERRY RELISH

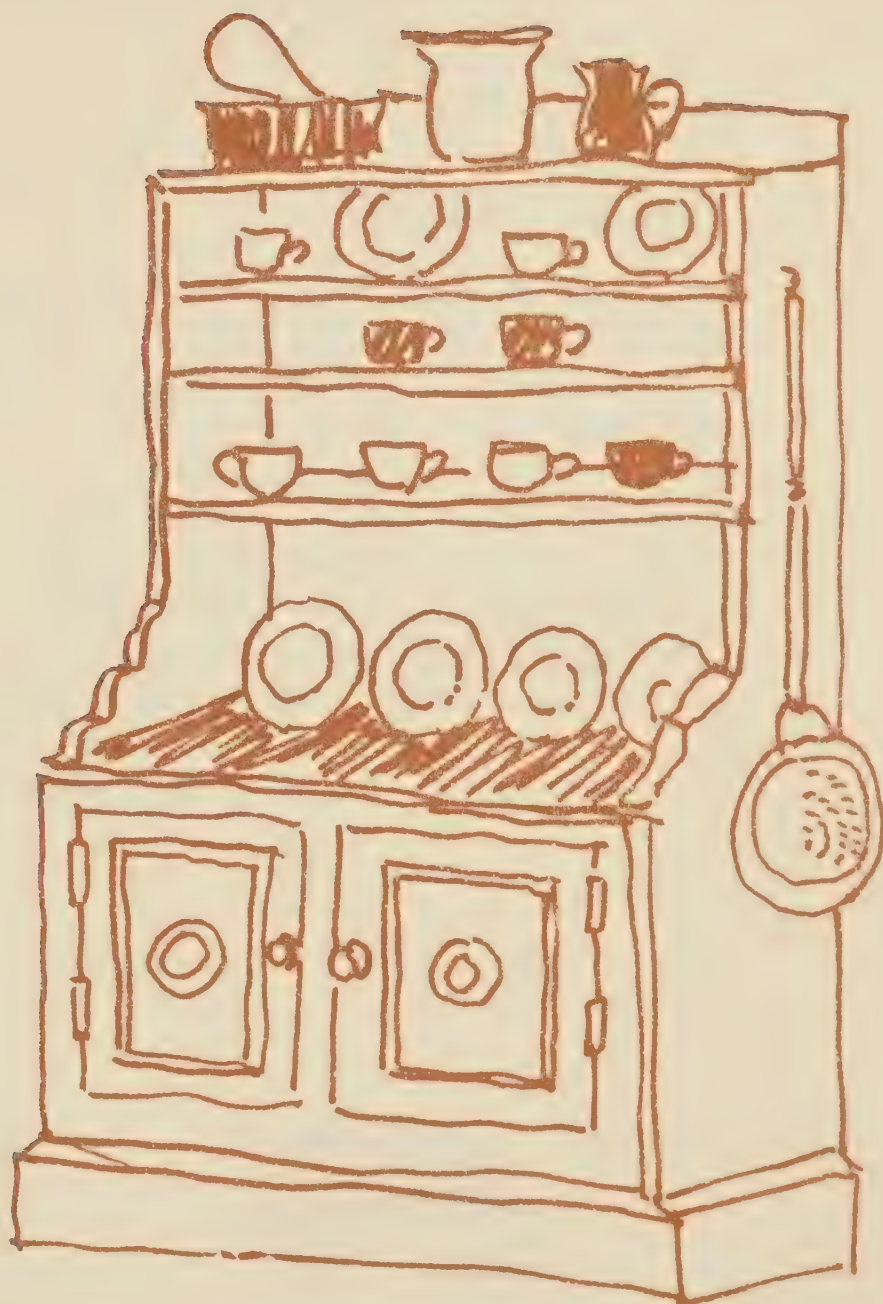
1 box or pkg. Ocean Spray cranberries
6 med. Winesap apples (do not substitute)
2 lg. or 3 med. oranges
2 c. white sugar
enough red food coloring to make a pretty red

Carefully look over berries, removing spoiled ones. Wash and dry apples. DO NOT PEEL. Quarter and remove seeds and cores. Cut into sm. pieces. Wash and dry oranges. DO NOT PEEL. Quarter and remove seeds and membranes. Cut into sm. pieces. Grind berries, apples, and oranges together in food chopper using med. blade. DO NOT USE BLENDER. After fruits have been ground, add sugar and food coloring and mix well. Put into jars and refrigerate. Keeps well for 2 or 3 weeks. Good to make ahead for Thanksgiving and Christmas. Freezes well.

Florence Fulp (Mrs. Guy)

NOTES

NOTES



Sketched by Marilyn Satterfield

Hutch is located in kitchen of Gemein Haus. Pottery is typical of the pottery made by the potters of Bethabara. More pottery is on exhibit at the museum.

Meat Casseroles

Warm all my kitchen with thy love
And fill it with thy peace;
Forgive me all my worrying
And make all grumbling cease.

Thou who dids't give men food
In room and by the sea
Accept this service that I do;
I do it unto Thee.

By an English servant girl



MEAT CASSEROLES

BEEF CASSEROLE

1 1/2 lb. ground beef	1 c. uncooked rice
1 t. salt	1 t. salt
1 c. chopped onions	1 No. 2 can tomatoes
1 c. chopped celery	1/2 c. water
1 c. chopped green pepper	

Brown beef 5 min. on high heat with 1 t. salt. Pour into casserole dish. Spread evenly over meat in layers, onion, celery, pepper. Add uncooked rice. Spread evenly. Over this, pour tomatoes and water. Add another t. salt. Cover; set on unit at high heat about 10 min. Cut off unit and let set with cover on 1 hr. with no peeping under lid, as stored heat and steam finishes cooking. Add a little Worcestershire sauce if desired.

Doris Brendle (Mrs. Wesley)

Similar recipe: Frances Fulk (Mrs. Oscar)

BOSTON SURPRISE

1 lb. ground beef	2 1/2 c. spaghetti sauce
2 c. short cut elbow macaroni	

Brown ground beef. Cook macaroni. After placing macaroni in casserole dish, pour in spaghetti sauce. Add ground beef and mix. Cook in 300° F. oven for 20 min.

Kay Carter (Mrs. Jerry)

CHICKEN AND RICE CASSEROLE

1 c. uncooked rice	6 chicken breasts
1 pkg. onion soup mix	salt and pepper
1 can cream of mushroom soup	
2 1/2 soup cans water	

Mix rice, onion soup mix, mushroom soup and water in

CHICKEN AND RICE CASSEROLE (continued)

baking dish. Sprinkle chicken breasts with salt and pepper; put on top of rice mixture. Bake uncovered 1 hr. 30 min. at 325 ° F. Serves 6.

Marie Choplin (Mrs. Tommie)

CHICKEN BROCCOLI CASSEROLE

2 10-oz. pkgs. frozen broccoli, cooked
3 or more chicken breasts, cooked
2 cans cream of chicken soup
1 c. mayonnaise
1 T. lemon juice
1/2 c. toasted slivered almonds
1/2 c. sharp grated cheese
1/2 c. bread crumbs

Chop chicken and use layers of broccoli and chicken in casserole. Blend chicken soup, mayonnaise and lemon juice. Pour over chicken and broccoli. Sprinkle almonds, cheese and bread crumbs on top. Bake 30 min in 350° F. oven.

Cathryn Voss (Mrs. Larry)

CHICKEN AND DRESSING

1 can cream of chicken soup
1 can cream of mushroom soup
1 can sweet milk
1 pkg. Pepperidge Farm dressing mix
1 stick butter, melted
1 c. chicken broth

Debone chicken and put in casserole dish. Mix soups and milk, and pour over chicken. Mix dressing, butter and broth and pour on top. Brown in oven at 350° F. or 400° F. until brown.

Jackie Newsome (Mrs. Grady)

CHICKEN CASSEROLE

4 chicken breasts
1 pkg. Pepperidge Farm corn bread dressing
1 stick butter
1 can cream of chicken soup

CHICKEN CASSEROLE (continued)

1 can cream of celery soup or mushroom soup
2 c. chicken broth from the stewed chicken

Stew chicken and remove from bones. Arrange layers of chicken and dressing; melted butter; each can of soup and chicken broth with salt and pepper until all is used. Place in oven and bake at 350° F. for 45 min.

Blanche Whitt (Mrs. Sam)

Similar recipe: Use only sour cream and mushroom soup with seasonings to taste. Dot with butter.

Margaret Carter (Mrs. Ralph)

CHICKEN, HAM, MUSHROOM CASSEROLE

2 chickens, 4-4 1/2 lbs. each	1/8 t. pepper
1 can chicken broth	2 onions, sliced
2 c. water	celery leaves
1 t. salt	

Cook together in lg. roaster until tender. Remove from broth to cool. Cut chicken into bite size pieces. Place skin and bones back into broth and cook together 1 more hr. Cool broth and skim off fat. Saute 1 1/2 lbs. mushrooms, sliced, in 3 T. butter, reserving a few caps as garnish. Saute 2 T. minced onion in 2/3 c. butter. Add 3/4 c. flour blended into butter and onion, 1 qt. light cream, and 1 qt. chicken broth. Cook together until thickened, stirring constantly. Add 1/4 t. dry mustard, 2 t. salt, 1/8 t. pepper, 6 oz. noodles, cooked and drained, chicken, cut up, sauteed mushrooms, and 1 1/2 lbs. thinly sliced baked or boiled ham, cut into sm. pieces. Mix together and season to taste. Pour into lg. casserole. Sprinkle with 1/3 c. blanched almonds, cut into strips and lightly toasted. Bake in 350° F. oven 45 min. Garnish with reserved sauteed mushroom caps.

Gay Nell Reich (Mrs. Elmo)

CHICKEN SUPREME

1 pkg. chipped beef (4 oz.)

CHICKEN SUPREME (continued)

6 or 8 chicken breasts, boned

Wrap each breast in a slice of bacon. Mix together and pour over, 1 c. sour cream, 1 can undiluted cream of mushroom soup. Line bottom of casserole with chipped beef broken into pieces. Cover with foil and bake at 275° F. for 3 hrs. Check at end of 2 hrs. and baste.

Margaret Clodfelter (Mrs. Robt.)

Similar recipe: Use 1 sm. pkg. slivered almonds.

Sara McLendon (Mrs. H. M.)

CHICKEN TETRAZINNI

Boil chicken

1 c. uncooked spaghetti, broken up

1 c. broth

1 can cream mushroom soup

1/2 jar pimento

green pepper or celery

1 onion, chopped

1 c. grated cheddar cheese

dash Worcestershire sauce

Place in greased casserole and bake 350° F. for 45 min.

Linda Schowalter (Mrs. Paul)

CORN BEEF CASSEROLE

1 can Libby's corn beef

7 oz. pkg. macaroni

1 can cream of chicken soup

1/4 lb. American cheese

1 c. milk

1 med. sized onion

Cook macaroni; drain. Cut corn beef into chunks. Cube cheese. Mix all ingred. together. Melt 1 stick butter. Cube 4 slices bread. Pour melted butter over bread. Place the buttered crumbs over the corn beef mixture in a 2 qt. casserole. Bake in 350° F. oven for 45 min.

Gay Nell Reich (Mrs. Elmo)

CORN BEEF HOT DISH

1 pkg. noodles
1/4 lb. cheese (Velvetta or American)
1 can cream of chicken soup
1 can canned milk (measure in soup can)
1/4 c. chopped onions
1 can corn beef (Libby's)

Cook noodles. Cube cheese and mix with other ingred. Put in casserole. Top with potato chips. Bake 1 hr. at 300° F. Serves 8 to 10.

Mary Thomas (Mrs. Emory)

CRABMEAT DELIGHT

1 pkg. pimento cheese (1/2 lb.)
1 1/2 pt. cream
1/4 lb. margarine, melted
1 pkg. (8 oz.) cooked noodles
1 can crabmeat (6 1/2 oz.)

Blend cheese and cream in double boiler over low heat. Add melted butter. Alternate layers of noodles and crabmeat in buttered casserole dish. Pour sauce over all. Bake for 30 min. in moderate 350° F. oven. Serves 4.

Kathy Davis

CRAB OR SHRIMP CASSEROLE

2 cans crabmeat (or shrimp)
1 med. size green pepper, chopped
1 med. size green onion
1 c. chopped celery
1 6-1/2 oz. can flaked crab
1/2 t. salt
1 t. Worcestershire sauce
1/8 t. pepper
1 c. mayonnaise (Duke's)
top with 1 c. buttered crumbs

Mix and bake 350° F. for 30 min.

Mary Thomas (Mrs. Emory)

DINNER IN A DISH

4 T. shortening
1 med. onion, chopped
2 green peppers, sliced
1 lb. hamburger
4 med. tomatoes (or 1 lg. can tomatoes)
1 1/2 t. salt
1/4 t. pepper
2 eggs
2 c. cut corn
1/2 c. dry bread crumbs

Put shortening in skillet and lightly fry onions and peppers for 3 min. Then add meat and blend thoroughly. Add seasonings. Remove from fire. Stir in eggs and mix well. Put 1 c. corn in baking dish, then 1/2 the meat mixture, then a layer of tomatoes. Then another layer of corn, meat, and tomatoes. Cover with crumbs. Dot generously with bits of butter or margarine. Bake in moderately hot oven 375° F. 35 min.

Emma Thomasson (Mrs. Shelby)

Variation: use ground meat, onion, salt, 2 cans undiluted tomato soup, 1 can Mexicorn, 1 lb. sharp cheese, 8 oz. pkg. noodles.

Luray Spikula (Mrs. Russell)

FANCY CHICKEN CASSEROLE

1 stewing chicken, 3 1/2 lbs. or larger
1 c. chopped celery
1 c. walnuts pecans, chopped
2 T. minced onion
1 10-1/2 oz. can condensed cream of chicken soup
1 c. mayonnaise
2 T. lemon juice
3/4 t. salt
1/4 t. pepper
fine buttered bread crumbs or crushed potato chips
paprika

Steam chicken until very tender, remove meat from bones and cut into bite-size pieces. Mix with remainder of ingred. except potato chips and paprika. Turn chicken

FANCY CHICKEN CASSEROLE (continued)

mixture into greased 2 qt. casserole. Top with buttered crumbs or crushed potato chips. Sprinkle with paprika. Bake uncovered in moderate oven 350° F. until bubbly, about 30 min. Makes 6 to 8 servings. Freeze casserole before or after baking.

Eleanore Lewis (Mrs. Henry A.)

HAMBURGER CASSEROLE

8 oz. cream cheese	3 green onions
1 c. sour cream	

Mix this together in blender. Cook 1 1/2 lbs. hamburger browned in 2 T. butter. Pour off excess grease. Add 15 oz. can tomato sauce, 1 t. sugar, 1 t. salt., dash pepper and dash of Worcestershire. Simmer while cooking: 5 oz. pkg. of noodles. Alternate the 3 mixtures in casserole. Sprinkle with 1/2 c. grated cheddar cheese. Brown in 350° F. oven.

Sarah Maynard (Mrs. Rayford)

HOMINY CASSEROLE

4 slices bacon	1 t. chili powder
6 T. all-purpose flour	2 1/4 c. tomatoes
1 t. sugar	2 c. onion rings
1 t. salt	1 c. shredded American cheese

Saute bacon in lg. frying pan until crisp; set aside. Add enough shortening to bacon drippings in pan to make 4 T. Blend in flour, sugar, salt and chili powder; stir in tomatoes and cook, stirring constantly until mixture is thick. Layer hominy, onion rings and tomato mixture in a 2 qt. baking dish. Sprinkle with cheese and top with bacon slices. Bake 325° F. about 25 min. Yields: 6 servings.

Grace Lackey (Mrs. L. W.)

HOMINY-CHEESE PUFF

3/4 c. hominy grits	1/4 c. butter or margarine
1 c. boiling water	1 c. grated sharp cheddar cheese

HOMINY-CHEESE PUFF (continued)

1 1/2 t. salt
2 c. milk

4 eggs, separated

Cook hominy in boiling, salted water in top part of double boiler 2 min., stirring constantly. Stir in milk, cook 30 min., stirring occasionally. Add butter and cheese; cook until cheese is melted. Add beaten egg yolks and fold in stiffly beaten egg whites. Bake in greased 1 1/2 qt. casserole in moderate oven (350° F.) 45 min. Makes 4 servings.

Eleanore Lewis (Mrs. Henry A.)

MACARONI AND CHEESE CASSEROLE

1 pkg. macaroni and cheese dinner
1 lb. ground beef
1/2 c. sliced celery
1/4 c. chopped green pepper
1/2 c. chopped onion
2 c. (1 b. can) whole kernel corn,
drained

1 6-oz. can tomato
paste
1/4 c. water
1 t. salt

Prepare dinner as directed. Brown meat, celery, green pepper and onion. Cook until tender. Stir in corn, tomato paste, water, salt and dash of pepper. Add dinner, mix well. Pour into 2 qts. casserole. Bake at 350° F. 20 min.

Mae Riggs (Mrs. Elmer)

Variation: for Hamburger Goulash, use butter, ground beef, bell pepper, 1 pt. tomatoes, 2 t. chili powder, cooked macaroni. Layer with cheese.

Mary Thomas (Mrs. Emory)

NOODLE MEDLEY CASSEROLE

2 T. shortening
1/2 lb. ground beef
1/2 c. diced onions
1/2 c. diced green pepper
1 c. diced celery
1 t. chili powder
1/8 t. pepper

1/2 t. salt
2 c. uncooked noodles
3 c. tomatoes
1 c. button mushrooms
2 t. seasoning salt
1 can kidney beans

NOODLE MEDLEY CASSEROLE (continued)

Heat shortening in skillet on med. heat. Saute meat, onions, green pepper and celery until slightly brown. Add remaining ingred. and seasonings. Stir until well mixed. Cover skillet and cook lightly (simmer 20-30 min.) Serves 6.

Kathy Davis

POLENTA CASSEROLE

1 c. corn meal	1 t. sugar
2 t. salt	1/2 t. oregano leaves
1 lb. ground chuck	dash pepper
1/3 c. chopped onions	1/2 c. finely shredded
2 cloves garlic, crushed	cheddar cheese
1 can (6 oz.) tomato paste	parsley, chopped
1 can (1 lb.) tomatoes	

Mix 1 c. cold water, corn meal and 1 t. salt in bowl. Bring 2 1/2 c. water to boil in heavy saucepan. Stir in corn meal mixture and bring again to boil, stirring until thickened. Cover and simmer, stirring occasionally about 5 min. Pour into lightly oiled 8 in. square pan and chill several hrs. overnight. For sauce, lightly brown meat in oven. Add remaining salt, 3/4 c. water and other ingred., except cheese and parsley. Bring to a boil, cover and simmer, about 30 min. Shortly before baking, cut corn meal in 12 to 16 pieces. Overlay pieces in greased shallow 2 qt. baking dish. Pour sauce over top and sprinkle with cheese. Bake in preheated oven 325° F. about 25 min. Sprinkle with parsley. Makes 6 servings.

Margaret Carter (Mrs. Ralph)

RICE-BROCCOLI CASSEROLE (with chicken, optional)

1 c. chopped onions	2 c. cooked rice
1 c. chopped celery	1 8-oz. jar Cheeze Whiz
4 T. butter	1 can cream of chicken
1 box frozen chopped broccoli,	soup
cooked and drained	1 lg. can Pet milk
	salt and pepper to taste

Saute onions and celery in butter; add soup, milk,

RICE-BROCCOLI CASSEROLE (continued)

Cheeze Whiz, broccoli, rice, salt and pepper. Add cooked chicken (bite size) if desired. Bake in covered casserole at 350° F. for 30 min.

Sarah Maynard (Mrs. Rayford)

BAKED RICE

1 c. raw rice	3 c. water
1 pkg. dry onion soup	1 stick butter (stir to blend)

Bake in casserole in oven at 350° F. for 1 hr.

Sarah Maynard (Mrs. Rayford)

SALMON BAKE

2 c. (1 lb.) canned salmon	sm. pkg. potato chips
1 t. lemon juice	3 eggs
2 T. melted butter	2 T. chopped parsley

Flake salmon; combine with lemon juice, parsley and butter. Crush potato chips, mix lightly with salmon. Blend in slightly beaten eggs. Form mixture into fish shape. Top with bacon strips. Place on long baking sheet. Surround with sm. boiled onions seasoned with butter, salt and pepper. Bake in hot oven 400° F. for 20 min. Before serving, place stuffed green olive in head of fish for eye and pimento strips in fan shape on tail. Serves 6.

Swaneda Cleckley (Mrs. M. A.)

SCALLOPED OYSTER CASSEROLE

1 pt. oysters	1 c. sweet milk
cracker crumbs	salt and pepper to taste
1 egg	

Grease med. size baking dish; add layer of oysters and layer of cracker crumbs alternately until dish is almost filled. Beat egg in milk and pour over top of dish slowly until it comes over top of oysters and crackers. Dot with butter and bake in oven at 450° F. until golden brown.

Gertrude Trivette (Mrs. Donald)

BAKED TUNA CASSEROLE

1 can tuna	1 can cream of mushroom soup
1 box med. noodles	grated cheese

Cook noodles in salted water until tender. Fill buttered baking dish with layers of noodles, tuna and cheese. Pour soup diluted with $\frac{3}{4}$ c. water over this. Dot with butter. Bake 350° F. for 15-20 min. Serves 4-6.

Kathy Davis

MACARONI AND TUNA CASSEROLE

Place the following ingred. in layers in a casserole:

- 1 sm. box macaroni, cooked
- 1 can tuna, undrained
- cheese, grated (to taste)
- 1 egg, hard boiled
- 1 can green peas
- 1 onion, grated
- 1 can undiluted mushroom soup

Top with buttered bread crumbs or potato chips. Heat to bubbling at 350° F. for 30 min.

Luray Spikula (Mrs. Russell)

TUNA CASSEROLE SUPREME

1 can tuna	$\frac{1}{4}$ c. minced onion
1 can mushroom soup	$\frac{1}{4}$ c. water
1 3-oz. can chow mein noodles	$\frac{1}{4}$ lb. cashew nuts,
1 c. diced celery	chopped
	salt and pepper to taste

Reserve $\frac{1}{2}$ c. noodles for top. Mix all other ingred. together. Put in casserole and add noodles on top. Bake at 350° F. for 20-30 min.

Kathrine Shore (Mrs. B. Clyde)

TUNA JACKSTRAW CASSEROLE

- 1 can condensed cream of mushroom soup
- 1 $6\frac{1}{2}$, 7 or $9\frac{1}{4}$ oz. can tuna, drained
- 1 6-oz. can evaporated milk

TUNA JACKSTRAW CASSEROLE (continued)

1 3-oz. can broiled sliced mushrooms, drained
1/4 c. chopped pimento
1 4-oz. can shoestring potatoes

Combine all ingred. except 1 c. potatoes. Pour into 1 1/2 qt. casserole. Arrange remaining potatoes on top. Bake, uncovered, in 375° F. oven 20-25 min. or until thoroughly heated.

Patricia Lewis (Mrs. Henry H.)

TUNA RICE CASSEROLE

Start with a layer of cooked rice in a buttered casserole dish. Place a layer of drained tuna on the rice layer. Cover with 1/2 can of cream of mushroom soup (undiluted). Salt, pepper and butter next. Repeat above layers. Use a fork to make 2 or 3 wells in mixture. Fill wells with milk. Cover wells with remaining mushroom soup. Bake covered for 1/2 hr. at 350° F. Then cook uncovered until milk has cooked into the rice and is golden brown.

Florence Fulp (Mrs. Guy)

TUNA-SHRIMP CASSEROLE

1 can mushroom soup	1 can string beans
1/3 c. salad dressing	1/2 c. diced celery
1/3 c. milk	chopped onion to taste
1 pkg. (8 oz.) cooked shrimp	8 oz. cooked macaroni
1 can tuna fish, drained	shells

Mix above together and season. Sprinkle with Parmesan cheese.

Jane McGavran (Mrs. Merrill)

TURKETTI

1 1/4 c. raw (not thin) spaghetti, cut into 2 in. pieces
1 1/2 to 2 c. cut-up cooked turkey or chicken
1/4 c. diced canned pimento
1/4 of a green pepper
1/2 peeled sm. onion
1 can condensed cream of mushroom soup, undiluted

TURKETTI (continued)

1/2 c. turkey broth, or water, or chicken broth

1/2 t. salt

1/8 t. pepper

1 3/4 c. (about 1/2 lb.) grated sharp Cheddar cheese

Cook spaghetti by directions, drain, and rinse well.

Put turkey or chicken in 1 1/2 qt. casserole, add 1/4 c.

pimento, diced. Add chopped green pepper, and chopped

onion. Pour can of mushroom soup over turkey, pimento,

green pepper and onion. Rinse soup can with 1/2 can

turkey broth and pour into casserole. Add salt and

pepper now. Grate 1/2 lb. cheese, set aside 1/2 c.

grated cheese for topping, and sprinkle the rest over

mixture in casserole. Then add spaghetti with 2 forks,

lightly toss together ingred. until they are well mixed.

Sprinkle reserved 1/2 c. cheese over turkey mixture.

It can be placed in refrigerator now until about 1 hr.

before dinner or baked right away. Heat oven to 350° F.

and bake Turketti uncovered, for 45 min. or until it's

bubbly and cheese is melted. If you would like to

double the recipe, it takes about 1 hr. to bake.

Gay Nell Reich (Mrs. Elmo)

NOTES



Sketched by Jack Long

The first parsonage was housed in the Gemein Haus. This is a sketch of one of the fireplaces in a bedroom. The pastor and his family lived in one section of the Gemein House and services for the congregation were held in the adjoining area.

The spinning wheel is typical of those used during the early settlement.

I expect to pass through life but once. - If therefore, there be any kindness I can show, or any good thing I can do to any fellow-being, let me do it now, and not defer or neglect it, as I shall not pass this way again.

Penn

MEATS

BEEF BARBEQUE

3-5 lb. chuck beef roast

Flour roast and brown in Dutch oven or any heavy pan in 2 T. oil. Add 2 c. beef consomme, 2 lg. onions, sliced, 2 1/2 t. salt and 1/4 t. pepper. Cover and cook until very tender (4-5 hrs.). Make sauce by mixing together 1 c. chili sauce, 1/2 c. vinegar, 1 1/2 T. butter, 1/2 t. salt, 1/4 t. pepper, 2 1/2 T. sugar, 1/2 c. water, 1 T. chili powder, few drops hot sauce, pinch each of thyme and basil and 1/2 t. garlic juice. When heated, add meat juices to sauce. Heat and thicken with flour and water. Shred beef and put meat into sauce. This is better if cooked day before. Reheat. Freezes well.

Barbara Shore Hudgens (Mrs. Earl)

BEEF BURGUNDY

2 lb. chuck or round beef	1/2 t. pepper
1 T. Kitchen Bouquet	1/8 t. marjoram
1/4 c. Cream of Rice or Cream of Wheat	
4 carrots	
2 c. thinly sliced onions	1/8 t. thyme
1 c. thinly sliced celery	1 c. Burgundy or dry red wine
1 clove garlic, minced	
2 t. salt	6 oz. mushroom crowns (including broth)

Trim excess fat from meat. Cut into 1 1/2 in. cubes. Place in a 2 1/2 qt. casserole and toss gently with Kitchen Bouquet coating meat on all sides. Mix in Cream of Rice. Cut carrots in quarters lengthwise and in half crosswise. Add in carrots and remaining ingred. Mix gently. Cover and bake in a preheated 325° F. oven until meat and vegetables are tender, about 2 1/2 hrs. Stir meat every 30 min. Serve with potatoes, rice or noodles. Makes 6-8 servings.

BEEF BURGUNDY (continued)

Jeanne Stokes McChesney (Mrs. Howard)
Mary Frances Fulk (Mrs. Oscar)

EASY BEEF STEW

1 1/2 - 2 lbs. stew beef
1 can tomato soup
chopped onion, green pepper, carrots and potatoes
(also mushrooms, if desired)
1 lg. bay leaf
1 soup can water

Mix ingred. together in baking dish and cover and bake
at least 1 1/2 hrs. at 350° F.

Sherry Jones (Mrs. Robert)

BEEF STEW I

In your lg. fry pan or Dutch oven, on med. heat, melt
1 T. butter and brown 1 sliced onion. Remove onion.
Brown without adding fat, 2 lbs. cubed beef. Add 2 t.
salt, 1/2 t. pepper, 1 c. hot water, 2 c. tomato juice
and browned onion. Cover utensil. When steam escapes,
reduce heat to simmer. Cook about 1 hr. Add 2 c.
diced raw potatoes and 2 c. carrots, quartered. Cover.
Turn heat to med. until steaming. Reduce to simmer.
Cook about 15 min. or until vegetables are tender.
Thicken gravy as you like.

Gravy: When you have removed the vegetables and roast
there will be delicious brown meat-stock in the
roaster. Add 1 or 2 c. hot water, depending on the amt.
of gravy you wish to make. To thicken, use 2 T. cold
water and 1 T. flour for each c. liquid. Blend flour
and water to a smooth paste with a fork or by shaking
in a covered jar. Turn the heat to a med. high so the
liquid is boiling rapidly. Add the thickening slowly
while stirring the boiling meat-stock. Cook until
smooth and thick, about 5 min. Season to taste with
salt and pepper.

Anne Roberts (Mrs. Phillip)

BEEF STEW II

1 lb. boneless beef chuck, cut in 1 in. cubes
2 c. hot water
1/2 t. lemon juice
1/2 t. Worcestershire sauce
1/2 clove garlic
1 med. onion, sliced
1 sm. bay leaf, crumbled
1 t. salt
1/4 t. pepper
2 carrots, cut up
1-2 potatoes, quartered

Brown meat thoroughly on all sides (about 30 min.). Add all ingred. except vegetables. Cover tightly. Cook about 2 hrs. or until tender. Add vegetables; cook 20 min. If you wish to thicken broth, remove stew to platter. Slowly stir in 1/2 c. water and 1/4 c. flour. Boil for a min. Taste, season and serve.

Kay Carter (Mrs. Jerry)

BEEF STROGANOFF

1 1/2 lbs. round steak, cubed
1 can mushroom soup
1 grated onion
1 stick butter
1/2 pt. sour cream
1/4 c. flour

Salt and pepper to taste. Add dash of garlic salt. Shake flour, seasonings and meat together in sm. paper bag. Melt butter in skillet and slowly brown meat. Add onions and sauté. Place meat in casserole, scrape particles from skillet and put on top. Add the can of mushroom soup to which you added 1/2 c. water. Cover and cook gently for 45 min. Just before serving stir in 1/2 pt. sour cream. Serve over fluffy, white rice. Serves 6.

Linda Schowalter (Mrs. Paul)

CHOW MEIN

3-5 T. oil
1 1/2 c. diced cooked meat (any kind)
1/2 c. chopped onions
1/2 c. salt
1/8 t. pepper or cayenne pepper
1 c. celery, cut diagonally
1 c. bean sprouts
1/2 - 1 t. MGS

CHOW MEIN (continued)

1 T. pimento	a few almonds
1 c. hot water	cabbage, cut
a few paper thin carrots	

Sauté onion in oil. Add the meat and cook a few min. Add remaining ingred. except pimento and bean sprouts. Bring to a boil. Boil 5 min. Add pimento and sprouts. Add thickening and cook until the liquid is as thick as you like.

Thickening:

2 T. cold water	1 t. sugar
2 T. corn starch	1/4 t. Kitchen Bouquet
2-3 t. soy sauce	

Luray Spikula (Mrs. Russell)

BROILED FLANK STEAK

Cut steak thin and narrow. Broil 5 min. on each side. Baste with butter, rosemary and garlic. Roll up and fasten with toothpick for appetizers.

Jane McGavran (Mrs. Merrill)

HASH-BROWNE

Mix 1 qt. chopped, boiled potatoes, 1 pt. chopped meat, 1 finely chopped onion and season to taste. Mold in flat cakes and fry slowly on both sides until crusty.

Mary Thomas (Mrs. Emory)

ITALIAN DISH

1 qt. tomatoes, cooked and salted
4-5 slices pork, fry and use as shortening
1 lg. onion, browned in pork grease (add to tomatoes)

Dough:

1 c. flour	1 T. Crisco
1 egg	1/4 t. baking powder
1/2 t. salt	

Mix with hot water. Make dough stiff and roll into

ITALIAN DISH (continued)

strips. Drop in tomato mixture while boiling.

Opal Ham (Mrs. John)

PEPPER STEAK

1 lb. sirloin steak, cut into strips	
2 T. shortening	
1/4 c. chopped onion	1 (1 lb.) can tomatoes,
1 slice garlic	chopped
1 t. salt	1 lg. green pepper
1/4 t. pepper	2 T. corn starch
1 beef bouillon cube	1/4 c. cold water
1 c. hot water	2 T. soy sauce

Brown beef at 300° F. Add onion and garlic. Dissolve bouillon cube in hot water and add to mixture. Simmer 30 min. on low. Add tomatoes, green pepper and rest of ingred. Cook for 2 hrs. on low.

Dot Andrews (Mrs. W. H.)

POT ROAST

3 1/2 - 4 lbs. beef roast	6 carrots
6 potatoes, peeled	salt and pepper
6 sm. onions	

Brown roast on all sides over med. high heat in Dutch oven. Cover and reduce heat to low. Cook for 2 - 2 1/2 hrs. until nearly done. Arrange vegetables around roast. Baste with meat juice and sprinkle with salt and pepper. Re-cover and cook 30-40 min. longer.

Edith Segraves (Mrs. John)

SIRLOIN TIPS

sirloin tip steak (approx. 2 lb.)	
salt and pepper	
soy sauce	1 green pepper, sliced
Worcestershire sauce	2 onions, sliced

Slice sirloin steak into thin strips. Brown strips

SIRLOIN TIPS (continued)

lightly in 2 T. Wesson oil on med. high heat. Add salt, pepper, soy sauce and Worcestershire sauce to suit taste. Cover and cook for approx. 10 min. until strips are tender. Add cut up green pepper and onion with 1/4 c. water. Cover and allow to cook for approx. 5 min. Serve with baked potato and tossed salad.

Dorothy Meade (Mrs. Leonard)

SWISS STEAK

1 beef round steak, cut 1 in. thick	
1/4 c. flour	
3 t. salt	1/4 t. oregano
1/8 t. pepper	1/8 t. rosemary
1 med. onion, sliced	1/8 t. cayenne pepper
1 clove garlic, minced	1 can (6 oz.) tomato paste
3 T. shortening	
1 can. (2 oz.) mushroom stems and pieces	
1 t. Worcestershire sauce	1/4 c. catsup
1/4 c. water	1 can (8 1/2 oz.) applesauce

Cut steak into 5-6 pieces. Combine flour, salt and pepper. Pound flour mixture into both sides of meat with the edge of a saucer. Brown meat, onion and garlic in hot shortening in a skillet. Pour off drippings. Add mushrooms, Worcestershire sauce, water, oregano, rosemary and cayenne pepper to skillet. Cover tightly and simmer 2 hrs. Stir in tomato paste, catsup and applesauce. Continue cooking about 30 min. or until fork tender. Makes 5-6 servings.

Jane McGavran (Mrs. Merrill)

EASY SWISS STEAK

1 - 1 1/2 lb. top round steak
1 16-oz. can tomatoes
chopped green pepper, to taste
chopped onion, to taste
1 T. Worcestershire sauce
chopped celery, if desired

Brown steak in sm. amt. of oil and salt and pepper. Add tomatoes and other ingred. and simmer at least 45

EASY SWISS STEAK (continued)

min. The longer simmered, the tenderer steak is.

Sherry Jones (Mrs. Robert)

CHILI WITH BEANS

1 c. chopped onion
1 c. green pepper, chopped
1 clove garlic (or to taste)
1 lb. ground beef

Brown these ingred. together. Add 2 6-oz. cans tomato sauce, 1 t. salt, 1 pkg. French's Chili-O mix and 1 lb. can tomatoes. Cover and cook 20 min. Add 2 cans kidney beans or pinto beans. Cook 20 min. or until you are ready to serve, but not too long.

Jane Cleckley Campbell (Mrs. Sammy)

Variations: Leave out green pepper, tomato sauce, Chili-O mix. Add 1 t. chili powder instead. Phyllis Paschal (Mrs. Robert)

Leave out can tomatoes and Chili-O mix. Add 1 t. chili powder. Joan James (Mrs. William)

CHILI

Cut into tiny pieces 1/2 lb. salt pork. Fry until crisp. Add and brown slightly 2 c. chopped onions, 3 lbs. ground beef. Add 5 c. tomatoes, salt, pepper, chili powder to taste. Cover and cook on high heat until steaming then turn to low for 1 hr. May add beans.

Mary Frances Fulk (Mrs. Oscar)
Emily Biggam (Mrs. Russell)

CHILI SAUCE I

1 qt. hot water	1 t. allspice
1 - 1/2 lb. hamburger	2 t. chili powder
salt to taste	

Stir constantly until it starts to boil. Cook 30 min. or more.

Eva Morgan (Mrs. Richard)

CHILI SAUCE II

1 lb. hamburger	1 t. chili powder
1 can tomatoes	dash Texas Pete
2 T. Worcestershire sauce	

Cook hamburger. Add remaining ingred. Simmer 30 min. or more.

Connie Davis (Mrs. Bernard)

Variation: 1 lg. green pepper, 2 onions, cut fine. Add 3 extra t. chili powder, 2 t. prepared mustard, cayenne or Tabasco to taste, salt and pepper to taste and cook 1 hr.

Swaneda Cleckley (Mrs. M. A.)

CHINESE HAMBURGER

1 1/2 - 2 lbs. hamburger

Brown hamburger and drain. Add 1 c. celery, chopped, 3 med. onions, chopped, and 1 c. raw rice. Add 1 can cream of mushroom soup, 1 can cream of chicken soup, 3 T. soy sauce and 1 1/2 c. warm water. Mix ingred. and put in greased casserole. Bake covered for 1/2 hr. and add a can of Chinese noodles on top. Bake uncovered 15 min. longer.

Dot Andrews (Mrs. W. H.)

HAMBURGER CRUNCH

Heat oven to 350° F. In 2 T. hot fat, brown 1 lb. ground beef. Add 1 chopped onion. Cook 5 min. In lg. greased casserole, combine beef mixture, 1 can cream of chicken soup, 1 can cream of mushroom soup, 2 soup cans water, 1/2 can regular white rice, 4 T. soy sauce and dash pepper. Bake uncovered for 50 min. Remove from oven, sprinkle with 1 (3 oz.) can Chow Mein noodles. Bake 10 min.

Kay Carter (Mrs. Jerry)

QUICK HAMBURGER DINNER

1 T. fat, 1/2 lb. ground beef browned in fat. Add 1 t. salt, 1/4 t. pepper, 1 t. Worcestershire sauce, 1/4 c.

QUICK HAMBURGER DINNER (continued)

chopped onion, 8 oz. can mushrooms, 1 c. wide noodles, 1 c. tomato sauce and 1 c. water. Stir together; cover and cook 5 min. in pressure cooker or 15-20 min. in regular pan.

Jane McGavran (Mrs. Merrill)

HAMBURGER HOT DISH

1 can kidney beans	1 green pepper
1 can tomato soup	1/2 c. uncooked macaroni
1 c. water	1 t. salt
1 lb. hamburger	1/2 t. pepper
1 onion, chopped fine	1/2 t. chili powder

Combine all ingred. and bake 1 hr. in 375° F. oven.

Gay Nell Reich (Mrs. Elmo)

BARBEQUED HAMBURGER PATTIES

1 c. soft bread crumbs	1 t. salt
1 lb. ground beef	dash pepper
1/2 c. milk	

Combine ingred. Make into 8 patties; pour the following sauce over them.

1/4 c. vinegar	1/2 c. chopped green pepper
1/2 c. water	1/2 c. catsup
1/2 c. chopped onion	3 t. sugar

Bake in oven at 350° F. for 45 min. These can also be made into sm. meat balls with sauce.

Jane Bellamy (Mrs. W. G.)

LASAGNA

3 med. onions, chopped	dash pepper
2 cloves garlic, crushed	1 t. sweet basil
1/4 c. olive oil	1 t. sugar
1 lb. lean ground beef	1 t. oregano
1 No. 2 can tomato paste	1 c. water (more if needed during cooking)
2 t. salt	
1 No. 2 can Italian style tomatoes	

LASAGNA (continued)

Sauté onion in oil until transparent. Add garlic. Add ground beef and cook until lightly browned. Add tomatoes, tomato paste, salt, pepper, water, sugar, basil and oregano. Simmer 2-3 hrs. over low heat, adding more water (up to another c.) as needed. Sauce should be thick.

1 lb. lasagna
1 lb. Ricotta cheese

1 lb. Mozzarella cheese,
sliced
1/4 c. grated Parmesan cheese

Cook lasagna in 1 gal. boiling water with 1 T. salt until tender. Drain. In a 10x13x2 in. pan or 2 8x8 in. pans spread a layer of the cooked sauce, then a layer of lasagna, then Ricotta, then Mozzarella. Repeat. Top with final layer of noodles, sauce and Parmesan. Bake in a moderate oven 325-350° F. about 25 min. or until thick and bubbly. Cut in sqs. to serve.

Isabel Zuber (Mrs. Richard)

MEAT BALLS IN WINE SAUCE

1 c. soft bread crumbs
2/3 c. milk
1 lb. ground beef
1 well beaten egg
1 1/2 t. minced onion
1/4 t. mace
1/8 t. allspice
2 1/2 t. salt

1/4 t. pepper
2 T. butter
2 T. flour
1 can cream of celery soup
1 c. white or red wine
1/3 c. undiluted evaporated
milk
2 t. chopped parsley

Soak bread crumbs in milk 5-10 min. Add ingred. through pepper and mix thoroughly. Shape into balls. Heat butter. Add meat balls and brown on all sides. Remove meat balls and make gravy with flour. Add soup, wine, evaporated milk. Cook and stir until mixture is smooth and thick. Add rest of ingred. and rest of meat balls to gravy. Simmer covered for 20 min. Serve over rice or buttered noodles.

Jane McGavran (Mrs. Merrill)

MEAT LOAF I

2 lbs. ground round steak	1 T. Accent
2 eggs	1/2 c. warm water
1 1/2 c. bread crumbs	1 pkg. onion soup mix
3/4 c. catsup	

Beat thoroughly, put into loaf pan. Cover with 2 strips bacon if you like that flavor. Put over all, 1 8-oz. can tomato sauce. Bake 1 hr. at 350° F.

Blanche Whitt (Mrs. Sam)

Similar recipe: Emily Biggam (Mrs. Russell)

Variation: 1 can vegetable soup, 1/2 c. finely dry bread crumbs, 1/2 c. chopped onions, 1 T. Worcestershire sauce, 1 egg, beaten, 1 t. salt, dash pepper. Mix and bake 1 hr. 350° F. Mae Riggs (Mrs. Elmer)

MEAT LOAF II

Combine these ingred. to make loaf: 1 lb. hamburger meat, 1/2 c. cracker crumbs, 1/2 can (8 oz.) tomato sauce with cheese (save other 1/2 can for sauce to cover loaf), 1 onion, diced, 1 egg, beaten, 2 T. brown sugar, dash salt, pepper and parsley flakes. Bake loaf in uncovered pan at 350° F. for 30 min. Take loaf out of oven and pour off grease. Cover loaf with sauce made of following ingred.: 1/2 can tomato sauce with cheese, 1/2 c. brown sugar, 2 T. mustard, 1 T. honey. Bake for 30 min. more.

MEAT LOAF III

1 lb. ground chuck or round steak	
1/3 c. oatmeal	
1/2 c. water	1 t. salt
1 sm. onion, finely chopped	1/4 t. pepper

Combine all ingred. and shape into loaf and place in a sm., greased baking dish. Place in 350° F. oven and bake 10 min. while preparing this sauce: Combine 2 T. vinegar, 1 T. sugar, 1/4 c. water, 1/2 c. catsup, 2 T. onion, finely chopped, 1 T. Worcestershire sauce.

MEAT LOAF III (continued)

Spoon sauce mixture over meat loaf and continue baking for 50 min. or until done, continuing to spoon sauce over loaf. Skim all fat from sauce as you baste loaf.

Florence Fulp (Mrs. Guy)

Similar recipe: Etta Ives (Mrs. Hubert), Phyllis Paschal (Mrs. Robert).

MY OWN MEAT LOAF IV

1 1/2 lbs. ground beef (add sausage, or use meat loaf mixture--I use whatever I have handy)
1 c. bread crumbs (2 slices)
1/2 c. catsup
1 lg. onion, chopped (sometimes I use 1/2 pkg. onion soup, dry)
2 t. Worcestershire sauce
celery salt to taste (3/4 t.)
3/4 t. salt (or to taste)
1/2 t. pepper
1/2 t. sage (the magic ingred.)

Combine all ingred.; place in baking pan. Bake in 375° F. oven for 30 min. Remove from oven and cover with sauce of 1/2 c. catsup, 1 T. brown sugar, 1/4 t. dry mustard, pepper. Return to oven, bake 15 min, basting with sauce. Note: May be baked until done without sauce.

Jane Cleckley Campbell (Mrs. Sammy)

MEAT LOAF V

1 1/2 lbs. beef	3 T. chopped onion
3/4 c. corn flakes	1 1/2 t. salt
1 c. Pet milk	1/4 t. pepper

Shape into loaf and put into 350° F. oven. After 10 min. cover with the following sauce and bake for 1 hr.:
3 T. vinegar, 2 T. sugar, 1/2 c. water, 1 c. catsup, 1 onion and 2 T. worcestershire sauce.

Mary Frances Fulk (Mrs. Oscar)

MEAT LOAF VI

2 lbs. beef	1 t. salt
2 c. crushed corn flakes	1/4 t. pepper
1 egg	1 c. boiling water
1 c. tomato soup	4 strips bacon

Grind 2 lbs. of bottom of the round beef. Add the crushed corn flakes, and add the beaten egg. Add the tomato puree and the seasonings. Mix thoroughly and pack firmly into a bread pan to shape. Turn out of the bread pan into a sm. roasting pan. Pour boiling water over the meat loaf and place the bacon across the top. Bake in moderate oven 350° F. for 30-35 min.

Grace Lackey (Mrs. L. W.)

SPAGHETTI

1/2 c. chopped onion	
1/2 garlic clove, minced (opt.)	
2 T. Wesson oil	
1 lb. ground beef	
2 cans tomato sauce (15 oz.)	
1 t. salt	1 T. sugar
1 t. basil	8 oz. spaghetti cooked and drained
1 t. oregano	

Saute onion and garlic in Wesson oil. Add beef and cook slowly. Add and simmer other ingred. (except spaghetti) 1 hr. Toss cooked spaghetti with sauce. Makes 6 generous servings.

Joan James (Mrs. William)

SPAGHETTI AND MEAT BALLS

2 lbs. ground beef	
1 - 1 1/2 c. Parmesan cheese	
1 clove garlic, minced	
1 t. salt	1 T. parsley flakes
1/2 t. pepper	2 eggs

Mix all together and form balls and brown in fat. Drain off part of fat and add 1 can tomatoes (No. 303), 1 can tomato sauce (if you prefer it with more tomato, you

SPAGHETTI AND MEAT BALLS (continued)

may substitute tomato juice), lg. sliced onion, bay leaf, salt, pepper, garlic and oregano (or any spices you wish). Simmer about 1 hr. or until done.

Dot Meade (Mrs. Leonard)

SPAGHETTI AND MEAT SAUCE

1 lb. hamburger
1 med. size onion, chopped
2 T. cooking oil
1 can spaghetti and meat sauce (med. size can)
1 can tomato sauce (sm. can)
1 T. paprika
1 T. chili powder 1 box spaghetti

Put cooking oil in frying pan and brown the hamburger and onions. Scramble it together so it will brown. Put in the spaghetti and meat sauce and tomato sauce. Add the chili powder and paprika. Let cook for 1 hr. at low heat. Cook the spaghetti according to directions on box. When sauce is done, pour over spaghetti.

Kathleen Wheeler (Mrs. Jabronze)

ITALIAN SPAGHETTI SAUCE

3 lg. cans tomato puree (28 oz.)
4 cans tomato paste
4 cans water

Add 1/2 c. dried minced onion, garlic powder, 2 T. oregano, dash red pepper, grated Romano or Parmesan cheese. Stir and cook 2 hrs. on low.

Meat Balls: 2 lbs. ground beef, 1 c. spiced bread crumbs, 2 eggs and Romano cheese. Broil and add. Broil 2 lbs. Italian sausage and add to tomato sauce. Serves 12-18.

Linda Schowalter (Mrs. Paul)

SPAGHETTI SAUCE

1 lb. hamburger 1 t. sugar
1 can tomato paste garlic salt

SPAGHETTI SAUCE (continued)

1 can tomato sauce	1/2 t. Worcestershire sauce
1 can tomatoes	1/4 t. Tabasco
1 onion (sm.)	dash chili powder
1 bell pepper (sm.)	

Saute onion and bell pepper in a little oil. Add hamburger and brown. Pour off excess oil. Add remaining ingred. and simmer for about 15 min. to 1 hr. if fuller flavor is desired. Pour over cooked spaghetti, macaroni or noodles.

Christine Thomas

STUFFED CABBAGE

1 lb. ground beef (chuck)	sliced onions
2 eggs	2 cans peeled tomatoes
1/2 c. raw rice	2 cans tomato sauce
1 t. salt	2 lemons
1 sm. onion, grated	3/4 c. brown sugar

Mix ground chuck, eggs, rice, salt and grated onion together and put in cabbage leaves (which have been placed in boiling water just long enough to make them roll easily). Place cabbage rolls in pot in layers with sliced onions. Pour over peeled tomatoes and tomato sauce. Squeeze 2 lemons and strain juice into tomatoes. Then sprinkle about 3/4 c. brown sugar over all. Bring to boil on top of stove. Place in 300° F. oven covered for 1 hr. and uncovered for 2 hrs. This dish freezes well.

Gloria Long (Mrs. Jack)

STUFFED PEPPERS

8 green peppers	2 T. shortening (grease)
1 sm. onion	1 1/2 c. fresh corn
1 lb. ground beef	salt and pepper
4 med. tomatoes (2 c. chopped)	buttered crumbs

Cut tops and remove seeds from peppers and cook in boiling water 5 min. Invert to drain. Brown onions and beef in hot grease, add tomatoes, corn and seasoning. Stuff peppers in greased muffin pan containing 1 T.

STUFFED PEPPERS (continued)

hot water and bake uncovered in moderate oven 325° F. for 1 hr.

Grace Lackey (Mrs. L. W.)

STUFFED PEPPERS AND TOMATOES

Sauté 2 med. onions in little oil. Add 1 lb. hamburger; cook until meat loses its red color. Add 2 c. uncooked rice; stir and cook until light amber. Scoop out centers of 4 tomatoes and add to rice mixture. Cut out bottoms of 4 green peppers; clean out seeds. To rice mixture, add 1 1/2 t. salt and pepper to taste. Stuff rice mixture into tomatoes and peppers. Place on trivet in saucepan. Take 4 c. water; pour little into top of each tomato and pepper and pour remaining water into saucepan. Cover and cook slowly about 1 hr. Serves 8. A sm. sprig of mint may be laid on top of tomatoes and peppers before cooking to give delightful flavor.

Pauline Kurdian (Mrs. Charles)

TAMALE PIE

- | | |
|----------------------------|--------------------------------|
| 1 can (1 lb.) tomatoes | 2 1/2 t. salt |
| 1 T. shortening | 1/4 t. pepper |
| 1 lb. ground lean beef | 1 T. chili powder |
| 1/2 c. chopped onion | 1 c. enriched yellow corn meal |
| 1 can (6 oz.) tomato paste | 1 t. cumin seed |

Drain tomatoes and reserve the tomato liquid (about 1/2 c.). Add enough water to make 3 c. Pour into a med. saucepan, reserve. In a 10 in. skillet over moderately low heat, melt the shortening. Add the beef and onions. Cook until beef loses its red color, mashing with flat side of fork to crumble. Stir in reserved drained tomatoes, undiluted tomato paste, 1 t. of the salt, the pepper and chili powder. Simmer for 10 min., stirring a few times; reserve this beef filling. In a sm. bowl stir together the corn meal, remaining 1 1/2 t. salt and 1 c. cold water. Bring the reserved tomato liquid to a boil; slowly add the corn meal mixture, stirring constantly. Bring to a boil again; cook gently until thickened, stirring often. Stir in cumin seed; slightly

TAMALE PIE (continued)

cool this corn meal mush. Line bottom and sides of a lightly greased 2 qt. casserole (about 8 in. across and 3 in. deep) with 2/3 of the slightly cooled mush. Let stand 5 min.; spoon the reserved hot beef filling over the mush base. Spoon remaining mush around outer edge of casserole, leaving an uncovered round of filling in the center. Bake in 350° F. oven until bubbly hot through, 25-30 min. Makes 6 servings.

Mary Frances Fulk (Mrs. Oscar)

WESTERN BEEF AND HOMINY

1/2 lb. ground beef	1 (8 oz.) can tomato sauce
2 ribs celery, chopped	1 t. celery salt
2 T. green pepper, chopped	pepper to taste
2 med. onions, chopped	2 1-lb. cans hominy
1 T. salad oil	2-3 slices American cheese

Cook meat, celery, green pepper and onions in oil. Add tomato sauce, celery salt and pepper. Simmer gently about 5 min. Drain hominy and add to meat mixture and cook until hominy absorbs the color of sauce. Top with cheese and serve as soon as cheese melts.

Mary Frances Fulk (Mrs. Oscar)

CHEESE PUDDING

8 slices enriched bread, buttered	
2 c. "rat cheese" (your choice of sharp, med. sharp or mild)	
3 eggs	
1 1/2 t. salt	1/4 t. dry mustard
1/4 t. pepper	3 c. scalded milk

Grate cheese. Lightly spread bread with butter. Put in layers in buttered baking dish. Beat eggs, add seasoning and milk and pour over bread and cheese. Cover top with layer of grated cheese. Bake 30 min. at moderate heat. Serve cheese pudding with the following:

Grilled Fruit

Slice 2 seedless oranges and 2 apples that have been

CHEESE PUDDING (continued)

cored. Drain 1 lg. can peaches. Arrange fruit on broiler. Brush with butter and broil 10 min. Sprinkle with lemon juice and sugar. Serve with cheese pudding.

Swaneda Cleckley (Mrs. M. A.)

QUICHE LORRAINE

- | | |
|----------------------------------|---------------------------|
| 6 slices bacon | ground nutmeg |
| 12 thin slices Swiss cheese | ground cayenne pepper |
| 4 eggs, lightly beaten | freshly ground black |
| 2 c. light cream (half and half) | pepper |
| 1 T. flour | 1 unbaked 9 in. pie shell |

Cut bacon slices in 1/2. Cut Swiss cheese into pieces same size as bacon. Fry bacon until crisp, drain. Line 9 in. pie plate with unbaked pie shell. Overlap bacon and cheese slices to cover bottom of crust. Combine the eggs, cream, flour, a pinch of nutmeg, a few grains of cayenne pepper and black pepper. Beat well, strain and pour over bacon and cheese slices. Bake in a hot oven 400° F. for 15 min., reduce heat to 325° F. and bake for 30 min. or until firm. Serves 6. To prepare Quiche Lorraine in advance, line pastry shell with bacon and cheese and mix the rest of the ingred. together for the custard. Refrigerate separately. Let pie shell and custard mixture stand at room temp. for about 30 min. before combining and baking.

Gloria Long (Mrs. Jack)

SOUTHERN FRIED HOMINY AND BACON

- | | |
|----------------------|---------------|
| 3 slices bacon | 1/8 t. salt |
| 2 c. hominy, drained | 1/8 t. pepper |

Cut bacon in sm. pieces and fry until bacon is about 1/2 done. Add drained hominy, salt and pepper and continue to fry for 5 min. turning occasionally. Yield: 4-5 servings.

Grace Lackey (Mrs. L. W.)

BAKED FISH

1 3 1/4 lb. fish (I like flounder)
1 c. deveined boiled shrimp 2 slices bacon
1 c. raw oysters 2 slices lemon

Clean fish and get as much of the bone out as possible. Stuff fish with oysters and shrimp and sew fish together. Make several slices through skin on top of fish and place bacon over the slices. Also squeeze lemon juice over the fish and place slices of lemon on top of fish. Wrap in aluminum foil and cook at 350° F. for 30 min. Loosen foil and brown. This will serve 4-6 people.

Hattie Newsom (Mrs. R. W.)

CLAM FRITTERS

To 1 T. chopped clams, add 1 1/2 T. chopped onion, 1 egg, 1/2 t. black pepper, 1 T. flour and water to make a pourable batter. Add salt to taste. Drop by the spoonful into a sm. amt. of fat on a heavy griddle. Cook until brown on both sides. Serve at once.

Libby Shelton (Mrs. William)

CRAB MEAT AND DRESSING

2 6-1/2 oz. cans crab meat
4 eggs, beaten
4 T. melted butter
1 sm. onion, finely chopped
1/2 green pepper, finely chopped
1 c. diced celery
2 c. fine corn crumbs and 1 slice white bread rubbed
 into crumbs
1 t. Worcestershire sauce
salt and pepper
1/4 t. dry mustard

Mix with all remaining ingred. and stuff fish, or spread out in a greased shallow pan. Bake with the fish. I use the tart shells. If baked, bake separately at 400° F. for 25 min. May freeze.

Libby Shelton (Mrs. William)

CRISPY BAKED FISH

1 lb. fish fillets

Combine 1/2 t. salt, 1 T. lemon juice, 1/4 c. cooking oil and 1/2 - 3/4 t. garlic salt and marinate fish in the ingred. for 10 min. Mix 1/2 c. bread crumbs (more if needed), and 1/2 t. paprika. Coat fish. Place in a 9 in. sq. pan or a 12x8 in. greased baking dish. Bake at 400° F. for 20-25 min. until fish flakes. Top with 1/4 c. grated cheese and continue baking about 5 min. Serve with Tartar Sauce. If the fish are thin it would be wise to stack 2 together.

Luray Spikula (Mrs. Russell)

LOBSTER THERMIDOR

6 8-oz. rock lobster tails	2 T. white wine
1 1/2 c. milk	2 sprigs parsley
3 T. soft butter or margarine	1/2 t. dry mustard
3 T. flour	1/4 t. salt
3 T. butter or margarine	1/8 t. cayenne pepper
1 3-oz. can mushrooms, drained	1 egg yolk, slightly beaten
1 med. onion	
3 T. cream or canned milk	grated Parmesan cheese

Fill a kettle about 2/3 full of water. Add 1 t. salt per qt. of water and bring to boil. Add lobster tails to boiling water. Cover and bring to rapid boil. Reduce heat and simmer about 10 min.; drain. Rinse under cold water enough to handle. Place on cutting board, shell side down. Cut through and remove the shell on underside of each tail. Carefully remove meat. Cut into 1/2 in. pieces. Set aside. Put milk, 3 T. butter and flour in blender; cover and blend at low speed. Empty into saucepan and cook, stirring constantly over low heat to thicken. Set aside. Melt 3 T. butter in a sm. frying pan; add mushrooms. Put onions in blender, cover and chop at low speed. Add to mushrooms, sauté until onions are transparent. Remove from heat and set aside. Put cream, wine, parsley, Worcestershire sauce, mustard, salt and pepper in blender. Cover and blend on low speed until parsley is fully chopped. Divide the cooked white sauce into 1/2. Add blended ingred., sautéed mushrooms, onions and lobster meat to 1/2 the sauce.

LOBSTER THERMIDOR (continued)

Slowly stir beaten egg yolk into remaining white sauce. Cook over hot water stirring constantly until very thick. Spoon over lobster. Sprinkle generously with Parmesan cheese. Bake 25 min. in pre-heated oven.

Patricia Griffin

FRIED OYSTERS

Drain and pour cold water over oysters. Wipe and flatten with hand. Sprinkle with salt, dip in crumbs and the yolk of an egg (diluted with 2 T. of milk or water to 1 yolk). Then dip in crumbs again and fry in hot fat.

Mary Thomas (Mrs. F. J.)

SCALLOPED OYSTERS

1 pt. oysters	1/4 c. milk
1/2 c. soft bread crumbs	6 T. butter
1 c. cracker crumbs	1 t. salt

Grease baking dish. Arrange layers of oysters and butter in sm. pieces. Salt and pepper. Repeat. Place a layer of crumbs on top with sm. pieces of butter dotted over them. Have only 2 layers of oysters. Moisten with the milk and oyster liquid. Bake in hot oven 400° F. 30 min. or until brown. Serve at once. Serves 6.

Mary Thomas (Mrs. F. J.)

SALMON LOAF I

1 can (No. 2) salmon	
2 c. soft bread crumbs or 1 1/2 c. Rice Crispies	
1-2 eggs	pinch cayenne
1/2 c. salmon liquid	2 T. minced onion
3 T. milk	2 T. lemon juice
2 T. minced parsley	1/2 t. salt

Drain salmon, reserving liquid and add crumbs and eggs. Add enough water to the salmon liquid to make 1/2 c. Add that to milk and remaining ingred. Mix all together and bake in moderate oven 350° F. about 40 min.

SALMON LOAF I (continued)

Serves 4.

Margaret Carter (Mrs. Ralph)

Similar recipe: Grace Lackey (Mrs. L. W.)

SALMON LOAF II

1 lg. can salmon	1/2 t. salt
3 eggs	3 egg whites
1/4 t. pepper	1/2 c. cracker crumbs
2 t. lemon juice	1/2 c. hot milk

Remove skin and bone from salmon and mash fine. Mix salmon, salt, pepper, lemon juice, beaten egg yolks, cracker crumbs and hot milk. Fold in stiffly beaten egg whites. Pour into greased loaf pan. Sprinkle with paprika and bake in 350° F. oven 1 1/4 hr.

Eva Morgan (Mrs. Richard)

SCAMPI

In a shallow pan over low heat, melt 1/2 c. butter. Add 2 t. Worcestershire sauce, 1/4 c. sherry, 1 clove garlic or a like amt. of liquid garlic, 2 T. lemon juice and 1 T. sugar. Mix well. Arrange 1 lb. raw shrimp, shelled and deveined, in a single layer in the sauce. Spoon sauce over shrimp. Broil on low heat 8 min. Remove from broiler and let stand 15 min. Sprinkle 1/4 c. minced parsley over shrimp. Broil at high heat 3 min. Spoon over hot cooked rice and sprinkle with Parmesan cheese.

Margaret Carter (Mrs. Ralph)

SHRIMP CREOLE I

3 T. salad oil	1/2 c. celery, diced
1/2 c. onions, chopped	1 clove garlic or
1/2 c. green pepper, chopped	1/2 t. garlic juice

Combine ingred., stir and heat 3 min. Stir again and cook another 4 min. or until hot. Add 1 lb. can tomatoes, 1 8-oz. can tomato sauce, 1 t. salt, dash Tabasco sauce, 1 t. sugar, 1/2 t. chili powder. Combine all

SHRIMP CREOLE I (continued)

this and cook 3 more min. to thicken. Add 1 t. corn starch mixed with 2 t. water. To this add 1 lb. shrimp cut into 3/4 in. pieces. Mix well and cook in casserole dish 350° F. for about 20-30 min. until brown. Serve over rice.

Elizabeth Griffin (Mrs. E. C.)

SHRIMP CREOLE II

1 med. sized onion, chopped	1/2 c. water
1 med. can mushrooms	1/2 t. salt
1 can tomato sauce	1/8 t. pepper
2 T. butter	1 bay leaf (remove leaf before serving)
2 T. flour	
1 c. mushroom broth	2 c. cooked shrimp

Sauté onion in butter 3 min.; stir in flour, add tomato sauce and add liquid gradually and cook until thickened, stirring constantly. Add seasonings, mushrooms, and shrimp. Cook 5 min. Serve on rice.

Hattie Newsom (Mrs. R. W.)

SHRIMP A LA CREOLE

1 1/2 lbs. peeled and deveined shrimp	
1 c. chopped onions	
1/2 c. bell pepper, chopped	1 t. sugar
4 cloves garlic, minced	1 c. green onion tops and parsley
1/2 c. oil	
1 6-oz. can tomato sauce	1 c. finely chopped celery
1 6-oz. can tomato paste	3 c. water
	salt, black pepper and cayenne to taste

Split shrimp and season with salt and pepper and cayenne. Set aside. Heat oil in heavy pot over med. heat. Cook onions and celery in it until onions are wilted. Add tomato paste and fry 5 min., stirring constantly. Add tomato sauce and 2 c. water. Cook about 40 min. or until oil comes to top. Add shrimp, bell peppers, garlic, sugar, salt, black pepper and cayenne. Cook 30 min. or until shrimp are tender. Serve over cooked rice.

SHRIMP A LA CREOLE (continued)

Sprinkle with onion tops and parsley. Serves 4.

Linda Schowalter (Mrs. Paul)

SHRIMP CURRY

1/2 c. onion	1/4 t. pepper
1 clove garlic	4 T. flour
4 T. fat or margarine	3 c. chicken broth
2 t. curry powder	1/4 t. ginger
1/2 t. salt	rice (cooked)
	1/2 to 1 1/2 c. shrimp (cooked)

Cook onion and garlic in fat until onion is slightly brown. Add curry powder, salt and pepper. Stir in flour. Add chicken broth gradually, stirring. Cook until smooth and thickened. Add shrimp and serve over rice. Serves 6.

Mary Thomas (Mrs. Emory)

SHRIMP IN PATTY SHELLS

(A Quick, Delicious Buffet Treat)

Add 1 1/2 lb. boiled shrimp to 1 can undiluted frozen shrimp soup. Pour in sm., baked pastry shells just before serving.

Mary Thomas (Mrs. Emory)

TUNA FISH PIE WITH CHEESE ROLL CRUST

1/2 c. sliced green pepper	1/2 t. salt
1 c. chopped or grated onion	3 c. milk
3 T. butter	1 lg. can tuna fish, drained
6 T. flour	1 T. lemon juice

Melt butter, add pepper and onion and cook until soft. Add flour, stir well until blended. Add salt, add milk slowly, stirring until thick and smooth. Bring to boil for 2 min. Add remaining ingred. Pour into lg. baking dish and cover with the following crust.

TUNA FISH PIE (continued)

Cheese Roll Crust

1 1/2 c. flour	3 t. shortening
3 t. baking powder	1/2 c. milk
1/2 t. salt	3/4 c. grated cheese
few grains cayenne	2 pimentos, chopped

Mix first 6 items together to make a dough. Cover with grated cheese and pimento. Roll up like a jelly roll. Chill. Cut in slices and flatten slightly. Place on tuna mixture. Bake in oven at 450° F. for about 30 min.

Swaneda Cleckley (Mrs. M. A.)

ULA'S TUNA CASSEROLE

4 c. cooked rice
1 can (9 oz.) tuna, light chunk
1 can cream of mushroom soup
1/2 stick butter or margarine
1 1/2 c. milk (More may be needed)
salt to taste
pepper to taste

Butter 1 1/2 qt. covered casserole dish. Put 2 c. rice in bottom of dish. Drain tuna thoroughly and flake 1/2 on top of rice. Salt and pepper. Add 1/2 undiluted soup, like icing a cake. Dot with butter. Repeat layers, ending with mushroom soup mixed with 1/2 c. milk. Spread soup to edge of dish and dot with butter. On 2 sides, use a fork to push back, making sm. holes, so that milk can be added in holes almost to bottom of soup. Cover these 2 holes so that soup will form a complete cover. Bake covered at 350° F. for 30 min. Remove cover and cook until top begins to brown. Do not overcook.

Florence Fulp (Mrs. Guy)

TUNA-SHRIMP DISH

1 can mushroom soup	1 8-oz. pkg. cooked shrimp
1/3 c. salad dressing	onion to taste, chopped
1/3 c. milk	8 oz. cooked macaroni shells,

TUNA-SHRIMP DISH (continued)

1 can tuna, drained 1/2 c. diced celery
1 can string beans

Mix above together and season. Sprinkle with Parmesan cheese.

Jane McGavran (Mrs. Merrill)

BAKED HAM

Bake ham 325° F. for 25 min. per lb. Baste with glaze. Bake additional 20 min.

Glaze:

Cook until thick 1 c. pineapple juice, 1/4 c. brown sugar, 1/4 t. salt and 3 T. flour.

HAM LOAVES

3 c. ground ham 1/4 t. pepper
1 1/4 c. bread crumbs 1/4 t. thyme
1-2 eggs or milk to moisten

Form and roll around boiled eggs into sm. loaves. Bake 30 min. at 350° F.

Dorothy Meade (Mrs. Leonard)

MISS DIXIE'S HAM ROLL (former dietician at YWCA)

Grind good pieces of left-over ham. Prepare dough as for any pie. Place enough ham on dough to make a roll 1 1/2 - 2 in. in diameter. Handle carefully because ham should not be pressed together after grinding. Bake at 425° F. until brown, about 20 min. Remove from oven; place on serving dish and pour around this a rich cream sauce to which green peas (preferably frozen) have been added. To serve, slice as you would cake, adding a spoonful of the sauce and peas on top.

Florence Fulp (Mrs. Guy)

PORK BARBEQUE

5 lbs. lean pork or beef	paprika
1 sm. bottle catsup	sugar, begin with
2 T. mustard	1/4 c. and add to
1 1/2 T. chili powder (or to taste)	desired taste
	salt and pepper

Cook meat until tender and remove from bones. Let broth cool and skim off fat. Sauce: add catsup and remaining ingred. to the broth and simmer 10 min. Add meat and heat thoroughly. Serve on buns with slaw. Serves 12 or more.

Flo Ryczek (Mrs. Walter)

PORK CHOW MEIN

2 c. cooked lean pork	1 can bean sprouts
2 T. shortening	1 c. beef bouillon
4 sliced onions	1 T. chow mein sauce or
1 c. celery	soy sauce
1 c. mushrooms	1/8 t. pepper
	3/4 t. salt

Heat shortening in skillet, brown onions and celery. Add mushrooms, bean sprouts, bouillon. Simmer for 1 hr. Fix rice. Add to skillet meat, soy sauce, pepper and salt. Simmer for 30 min. Serve over rice.

Kathy Davis

PORK CHOP SUEY

2 T. shortening	
2 lbs. lean pork, cut into narrow strips 2 in. long	
3 c. water	
2 beef bouillon cubes	1 1-lb. can bean sprouts,
1 t. salt	well-drained
2 c. sliced celery	1 6-oz. can water chestnuts,
1 c. sliced onion	drained and sliced
3 T. corn starch	1 4-oz. can sliced mushrooms,
2 T. soy sauce or to taste	well-drained
1 T. molasses	6 servings hot seasoned rice
	or Chinese noodles

Brown pork well in shortening in 12 in. skillet or

PORK CHOP SUEY (continued)

Dutch oven. Add 1 c. water, bouillon cubes and salt. Cover and cook slowly until pork is tender, about 45 min. Add celery and onion to meat; stir and heat until onion is limp. Combine remaining 2 c. water, corn starch, soy sauce and molasses in bowl; mix well. Pour over hot meat mixture; stir and heat until sauce is thickened and clear. Add bean sprouts, water chestnuts and mushrooms; mix well. Heat thoroughly. Serve on rice or noodles with additional soy sauce if desired. Makes 6 servings. May use beef or chicken substitute.

Linda Schowalter (Mrs. Paul)

PORK-FRUITED SWEET SOUR

2 T. butter or margarine	
1 1/2 lbs. pork, sliced in thin strips (2 - 2 1/2 lbs. pork shoulder, boned)	
1 can (13 1/2 oz.) pineapple tidbits	
1/2 c. bottled Russian dressing	
3/4 c. water	
2 T. corn starch	1 med. size green pepper,
1 1/2 T. soy sauce	sliced thin
1 t. vinegar	1/2 c. thinly sliced onions
1/4 t. salt	2 c. hot cooked rice

Preheat fry pan at 350° F.; melt butter or margarine. Add pork and sauté about 2-3 min. or until meat is browned. Drain pineapple, reserving about 3/4 c. syrup. Combine pineapple, syrup, Russian dressing, water, corn starch, soy sauce, vinegar and salt; pour over meat and stir until thickened. Cover. Turn control dial to 225° F. and simmer 30 min. or until meat is fork tender. Add green pepper, onion and pineapple tidbits. Cover and cook 5 min. Serve over hot cooked rice. Makes 4 servings.

Jane McGavran (Mrs. Merrill)

QUICK SWEET AND SOUR PORK

2 T. corn oil
1 lb. boneless pork, cut in 1 in. cubes
1 can (15 1/4 oz.) pineapple chunks
1/2 c. dark corn syrup

QUICK SWEET AND SOUR PORK (continued)

1/4 c. vinegar	1 clove garlic, minced
2 T. catsup	2 T. corn starch
2 T. soy sauce	1/2 c. green pepper pieces

Heat corn oil in skillet. Brown pork. Add next 6 ingred. Bring to a boil, simmer 10 min. or until done. Mix corn starch and 2 T. water; add to pork with green pepper. Boil 2 min. stirring constantly. Serve over rice. Serves 4. May use beef or chicken substitute.

Linda Schowalter (Mrs. Paul)

BARBEQUED PORK CHOPS

6 loin or rib pork chops, 1 in. thick	
1 T. salt	2 t. vinegar
1 T. black pepper	1/2 c. French dressing
1 sm. onion	1 c. catsup
2 T. prepared mustard	1/2 c. water

In a lg. skillet, brown chops lightly on both sides. Arrange in shallow baking dish. Sprinkle with salt and pepper. Peel and chop onion and place on chops. In a saucepan, stir together mustard, vinegar, French dressing, catsup and water. Stir constantly and cook over low heat for 3 min. Pour sauce over chops and place in oven for 45 min. Makes 6 servings. Bake 350° F.

Jane Bellamy (Mrs. W. G.)

BRAISED STUFFED PORK CHOPS

1 c. bread crumbs	milk to moisten the dressing
1/4 c. chopped celery	1/4 t. salt
1/4 c. chopped onions	1/8 t. paprika
2 T. chopped parsley	6 rib chops, 3/4 - 1 in. thick

Mix above dressing ingred. Cut bone from rib chops. Trim excess fat and cut a lg. gash or pocket into the side of each chop. Fill pockets with dressing. Skewer them. Sear chops in a hot skillet and place in pan with a little milk or stock. Cover pan and bake in preheated oven about 1 hr. and 15 min. at 350° F.

Mary Thomas (Mrs. Emory)

PORK CHOP CASSEROLE

Salt and pepper bottom of casserole. Place 4 pork chops in casserole. Cook sm. box macaroni; drain. Mix together 1 lg. chopped onion, 1 chopped green pepper, 1 can cheese soup, 1 can tomato sauce, macaroni, dash salt and pepper. Pour over chops. Bake 325° F. 1 1/2 - 2 hrs.

Kathrine Shore (Mrs. B. Clyde)

PORK CHOPS IN SOUR CREAM

Preheat oven to 350° F. Dredge 4 loin pork chops, 1/2 in. thick, with seasoned flour or bread crumbs. Insert in each chop, 1 clove. Brown lightly in a little hot pork fat or lard. Place in a baking dish. Combine, heat and pour over meat:

- 1/2 c. water or stock
- 1/2 bay leaf
- 2 T. vinegar
- 1 T. sugar
- 1/2 c. cultured sour cream
- 1/4 t. summer savory

Bake the chops covered for about 1 hr.

Mary Thomas (Mrs. Emory)

SWEET-SOUR SPARERIBS

Preheat oven to 350° F. Cut into 2 in. pieces 2 lbs. spareribs. Parboil 3-4 min. Drain and dry. Brush with soy sauce. Bake uncovered on a rack in a pan in the oven for 1 hr. Have ready the following sauce.

Boil briefly:

1/2 c. vinegar	1 T. soy sauce
1/2 c. sugar	1 t. fresh ginger
1/4 c. sherry	

Mix together and add 2 t. corn starch and 1 T. water. Cook until corn starch is transparent. Pour the sauce over the cooked spareribs and serve with baked green or wild rice.

Mary Thomas (Mrs. Emory)

QUICK PORK CHOPS CREOLE

6-8 pork chops 1 onion
1 can tomato-rice soup parsley flakes
1 bell pepper

Brown pork chops, pour off drippings. Mix soup with 3/4 can water and pour over pork chops. Salt and top pork chops with ring of pepper and slice of onion. Simmer on low heat for 40-45 min.

Joanne Livengood (Mrs. Jerome)
(former minister's wife)

PORK CHOPS NEAPOLITAN

6 loin pork chops, 3/4 in. thick
2 T. olive or salad oil 1/2 t. dried basil leaves
1 c. chopped onion 1/8 t. pepper
1 clove garlic, crushed
1 can (1 lb. 1 oz.) Italian tomatoes,
 undrained 1 lg. green pepper, cut in
1 t. salt 6 wedges
1/2 t. dried oregano leaves 1 can (4 oz.) button
 mushrooms, drained

Wipe chops with damp paper towel. In hot oil in lg. skillet, brown chops well on both sides. Remove from skillet. Drain all but 1 T. drippings from skillet. Add onion and garlic; sauté until onion is tender, about 5 min. Add tomatoes, salt, oregano, basil and pepper; mix well, mashing tomatoes with fork. Place pork chops in skillet. Arrange green pepper wedges, spoke fashion between chops. Simmer, covered, 1 1/4 hr. or until chops are tender. Add mushrooms and simmer 5 min. longer.

Mary Frances Fulk (Mrs. Oscar)

ONION GLAZED PORK CHOPS

1 can dry onion soup mix 6 pork chops, cut 3/4 in.
2 c. water thick

Combine onion soup mix and water in a sm. saucepan; heat to boiling; simmer 5 min. Place pork chops in

ONION GLAZED PORK CHOPS (continued)

single layer in baking dish 13x9x2 in. Spoon onion soup over chops. Bake, uncovered, in oven at 350° F. for 1 1/2 hr. or until chops are tender and richly glazed.

Barbara Shore Hudgens (Mrs. Earl)

PORK CHOPS - ORIENTAL HURRY-UP

3/4 lb. end of pork chops
1 T. vegetable oil
1 med. onion, cut in 8 wedges
2 stalks celery, sliced diagonally
1 pkg. (10 oz.) frozen French cut green beans
1 can (4 oz.) sliced mushrooms, undrained
few slices fresh gingerroot (optional)
1 t. sugar
1 T. corn starch

2 T. soy sauce
hot cooked rice

Remove meat from bones and cut in bite-size pieces. Brown quickly in the oil in skillet. Add next 5 ingred. Sprinkle with sugar, stir and mix. Add 1/4 c. water, cover and cook over med. heat, stirring occasionally 10-15 min. or until vegetables are done. Dissolve corn starch in 3/4 c. cold water. Pour into mixture, stirring. Add soy sauce and cook, stirring 3 min. or until sauce is thickened. Serve on rice. Makes 4 servings.

Margaret Carter (Mrs. Ralph)

PORK CHOP AND RICE CASSEROLE

1 c. rice, uncooked
4 pork chops

Bring to a boil 2 c. water, 1 chicken bouillon cube and 1 beef bouillon cube. Place rice in deep casserole dish. Place chops on top. Pour broth over all, cover and cook 1 hr. in 350° F. oven. Serves 4.

Ann Gupton (Mrs. David)

STUFFED PORK CHOPS

Stuffing for 6 rib pork chops, 1 1/2 in. thick:

1 c. fine dry bread crumbs	1/4 t. salt
1/4 c. chopped celery	dash pepper
1 T. butter	3 tart red apples

Brown chops. Cook celery and parsley in butter. Add crumbs and seasonings and stir until mixed. Fill chops with dressing. Put chops in baking dish. Put 1/2 cored apple on each chop. Bake 325° F. 45 min.

Mary Thomas (Mrs. Emory)

PORK CHOPS IN TOMATO SAUCE

Line casserole with pork chops. Mix 1/2 c. tomato catsup with 1/2 c. water. Cover pork chops. Add 1/2 c. lemon juice. Add 1 slice lemon on top of each pork chop. Sprinkle with brown sugar. Bake at 300° F. for 1 hr.

Jane Bellamy (Mrs. W. G.)

SAUSAGE APPLE CASSEROLE

Cut unpeeled apples into wedges and place in bottom of greased casserole. Arrange pork sausage links on top. Sprinkle with brown sugar and bake in moderate oven for 45 min. or until sausage is browned and done through.

Mary Frances Fulk (Mrs. Oscar)

SAUSAGE PIE

1 lb. sausage	2 c. water
2 T. flour	1/4 t. black pepper

Break sausage into sm. pieces and add water. Let boil 10 min. Drain off excess fat. Prepare your favorite pastry. Line a 9 in. pie dish with pastry. Add sausage and water, flour and pepper. Cover with pastry. Top with crumbs. Cut vents in crust.

Crumbs: mix 3/4 c. flour with 2 T. melted margarine and mix until crumbly. Bake in 375° F. oven 45 min. or until brown. (I leave off crumbs. It's very rich.)

Grace Lackey (Mrs. L. W.)

SPAM AND NOODLE DISH

- 1 onion

1 can Spam

1 lg. green pepper

1 can tomato soup
- 1 can mushroom soup

1 pkg. noodles

grated cheese

Grind onion, Spam and pepper together. Blend soups together and alternate with noodles and meat mixture. Top with cheese and bake 45 min. in 375° F. oven.

Margaret Clodfelter (Mrs. Robert)

COUNTRY STYLE SPARERIBS

- 2 1/2 - 3 lbs. spareribs

2 t. instant meat tenderizer

1 t. salt

1/2 t. pepper
- 1 1/4 c. water

1/2 c. apricot preserves

Preheat oven to 350° F. Sprinkle ribs with tenderizer according to pkg. direction. Sprinkle with 1 t. salt, 1/2 t. pepper. Place on rack in roasting pan. Pour 1 c. water into pan. Cover pan with lid or foil and bake at 350° F. for 30 min. In sm. bowl, combine 1/2 c. apricot preserves and remaining 1/4 c. water. Brush over spareribs. Bake uncovered, 1 hr. longer, brushing again with any remaining apricot mixture. Serve with glazed sweet potatoes. Serves 6-8.

Mary Frances Fulk (Mrs. Oscar)

BAKED CHICKEN

Prepare chicken (remove skin) and salt generously and pepper. Arrange in baking dish and coat lightly with French salad dressing. Bake at 350° F. until well browned on top and then turn and coat other side. Makes easy and very tasty chicken.

Sherry Jones (Mrs. Robert)

BAKED CHICKEN BREASTS SUPREME

- 6 (12-oz.) broiler-fryer breasts

2 c. dairy sour cream

1/4 c. lemon juice

BAKED CHICKEN BREASTS SUPREME (continued)

4 t. Worcestershire sauce	1 3/4 c. pkg. dry
4 t. celery salt	bread crumbs
2 t. paprika	1/2 c. butter or
4 cloves garlic, finely chopped	margarine
1/2 t. pepper	1/2 c. shortening

Cut chicken breasts in 1/2. Wipe well with damp paper towels. In lg. bowl, combine sour cream with lemon juice, Worcestershire, celery salt, paprika, garlic, salt and pepper. Add chicken to sour cream mixture, coating each piece well. Let stand covered, in refrigerator overnight. Next day, preheat oven to 350° F. Remove chicken from sour cream mixture. Roll in crumbs coating evenly. Arrange in single layer in lg. shallow baking pan. Melt butter and shortening in sm. saucepan. Spoon 1/2 over chicken. Bake chicken uncovered 45 min. Spoon rest of butter mixture over chicken. Bake 10-15 min. longer, or until chicken is tender and nicely browned.

Jane McGavran (Mrs. Merrill)

BARBEQUED CHICKEN I

1 fryer, cut up	3 T. brown sugar
3 T. catsup	1 t. salt
2 T. vinegar	1 t. mustard
1 T. lemon juice	1 t. chili powder
2 T. Worcestershire sauce	1 t. paprika
5 T. water	1/2 t. red pepper
2 T. butter	

Cover and cook in 500° F. oven for 15 min. Uncover and cook at 350° F. for 1 hr.

Gertrude Trivette (Mrs. Donald)

BARBEQUED CHICKEN II

Cook chicken until tender, 30 min.

Sauce:

1 3/4 c. tomato juice	1 bay leaf
1/2 t. red pepper	1 1/2 t. sugar
2 t. salt	3/4 c. vinegar

BARBEQUED CHICKEN II (continued)

1/2 t. black pepper	3 peeled garlic buds
1/2 t. powdered mustard	3 T. butter
5 t. Worcestershire sauce	

Cook for 10 min. on low heat. Arrange chicken in broiler (or similar pan). Pour sauce over chicken, cover with foil and cook 1 1/2 hr. at 350° F. Turn once. Drain chicken before serving. This will do 10 pieces of chicken breast.

Kathrine Shore (Mrs. B. Clyde)

QUICK BARBEQUED CHICKEN

batter for frying	1/2 c. catsup
1 chicken, cut for frying	3 T. brown sugar
1/2 c. barbeque sauce	

Batter chicken; fry about 15 min. Combine remaining ingred. in saucepan; heat. Dip chicken into sauce; place in baking dish. Bake at 250° F. for 45 min.

Patricia Lewis (Mrs. Henry H.)

BRUNSWICK STEW I

1 lg. hen or 2 chickens	1 lg. onion
1 doz. ears corn	5-6 qts. tomatoes
1 qt. butter beans	Tabasco
4 lg. white potatoes	Worcestershire sauce
1/2 lb. okra	butter

Cut chicken in pieces and put in a lg. pan with enough water to cover. Add skinned tomatoes, potatoes, cut in 1/2, butter beans and 1 t. salt. Cook until meat drops from bones. Take meat and potatoes out. Pull meat with fork into little pieces and mash potatoes.

Mary Thomas (Mrs. Emory)

BRUNSWICK STEW II

3 lbs. pork roast	2 cans field peas, crowder
1 3-4 lbs. hen	or blackeye

BRUNSWICK STEW II (continued)

3 lbs. beef roast (chuck, round or sirloin)	2 bunches carrots
2 lbs. onions	2 bunches celery
4 lbs. potatoes	3 sweet bell peppers, lg.
3 cans tomatoes	3 T. salt
3 cans corn	3 bottles tomato catsup (med. size)
2 cans English peas	2 bottles Worcestershire sauce
2 cans lima beans	1 1/2 c. vinegar
2 cans green beans	1 1/2 c. lemon juice
	6 t. Tabasco sauce

Add sugar, cloves, cinnamon and black pepper to individual taste. (Use fresh garden vegetables when available as these make a stew of excellent quality and flavor.)

Cook separately the hen, pork and beef until very tender. Remove all skin, bone and other non-edible parts from meats. Cut meats in bite-sized pieces with kitchen scissors or very sharp knife. Cook fresh vegetables until tender, do not overcook. Place meat in lg. cooking utensil. Add all other ingred., then add sufficient meat stock to completely cover. Taste for the flavor you desire and if additional spices or seasoning is indicated, they may be added. Stir stew just enough to blend the final seasoning. Serve immediately with corn muffins, plain corn bread, crackers, oyster crackers or plain toast if desired. Brunswick Stew should always be served piping hot. May freeze.

Swaneda Cleckley (Mrs. M. A.)

CHINESE CHICKEN

4 1/2-chicken breasts (2 whole breasts or about 1 1/2 c. chicken chunks)	
3 T. peanut oil	
1 T. butter	2 T. soy sauce
3/4 c. coarsely broken almonds	1 T. lemon juice

Bone chicken and cut into bite-size pieces. Heat oil until sizzling hot over med. heat. Add chicken and quickly stir until it begins to brown. Add butter and nuts. Continue to cook uncovered, stirring often. Turn

CHINESE CHICKEN (continued)

off heat; add soy sauce and lemon juice. Stir so all chicken is well coated with sauce. Serve with rice and garnish with parsley.

Catherine Highsmith (Mrs. W.A.)

CHINESE CHICKEN WALNUT

1 c. chopped English walnuts	
1/4 c. salad oil	
2 chicken breasts, raw, boned and cut into lengthwise strips	
1/2 t. salt	1 T. corn starch
1 c. onions sliced	1/4 c. soy sauce
1 1/2 c. celery slices	2 T. sherry
1 1/4 c. chicken broth	1 5-oz. can bamboo shoots
1 t. sugar	1 5-oz. can water chestnuts, sliced

Toast walnuts in oil. Remove and drain on paper towels. Fry chicken, sprinkled with salt, 5-10 min. Remove. Add onions, celery, 1/2 c. broth and cook 5 min. Combine sugar, corn starch, soy sauce, sherry, remaining broth. Pour over vegetables, cook until liquid thickens. Combine all ingred., heat and serve over hot rice.

Isabel Zuber (Mrs. Richard)

CHICKEN AND DRESSING

Stew chicken (preferably a hen weighing about 4-5 lbs.) in water to which has been added salt and 1-2 chicken bouillon cubes. When tender, remove meat from bony pieces to add to dressing. Use about 3-4 c. bread crumbs, or better still, crumble 3-4 c. cold biscuits. Pour the broth of the stewed chicken over the crumbs to the point of the mixture being a little "runny", not stiff. Add 3-4 beaten eggs, salt, pepper and sage to taste. Use fresh sage, if possible, that has been dried and crumbled. Add a piece of butter about the size of a walnut. Add de-boned chicken and mix with dressing. Bake in hot oven about 450° F. until browned. Variation: add chopped hard-boiled egg and/or oysters.

Dorothy Hine (Mrs. R. L.)

CHICKEN AND DRESSING DISH

(Good luncheon or buffet)

Cook 1 lg. stewing chicken, diced (3-4 c.); set aside. If desired, grind the chicken skin and set aside for chicken custard. Prepare 1 c. dry bread crumbs (about 5 slices bread). Brown in 2 T. butter. Set aside. Sauté 3/4 c. chopped celery (2 lg. stalks), 1/2 c. chopped onion (1 med.), 2 T. chopped parsley, 1/2 c. butter or margarine in heavy skillet for about 5 min. Prepare 6 c. day-old bread (about 1 loaf), cut into sm. pieces. Add sautéed vegetables to bread; toss lightly with fork. Add 1 t. salt and 1/16 t. pepper. Sprinkle 1/2 - 1 t. poultry seasoning with 3 T. chicken broth; toss lightly. Turn into greased 14x10 in. or 2 1/2 qt. casserole. Cover with 1/2 the chicken custard and then with the diced cooked chicken meat. Pour remaining chicken custard over top. Sprinkle with the prepared bread crumbs. Bake in moderate oven 350° F. 20-25 min. until chicken is heated thoroughly. Serves 10-12. (Danish Recipe).

Eva Morgan (Mrs. Morgan)

CHICKEN AND RICE DISH

1 2-1/2 lb. chicken, cut up
1 can French fried onions
1 c. raw regular rice
1/3 c. grated cheese
1 T. instant green pepper flakes
1 drained pimento, chopped
1/2 soup can water
1 can cream of chicken soup
salt, pepper, paprika

Grease bottom and sides of baking dish. Cover bottom of casserole with onions. Mix rice with cheese, pimento, green pepper flakes and put on top of onions. Place chicken, skin side up, on top of rice mixture. Pour soup, diluted with water over chicken. Sprinkle with paprika. Cover and cook for 1 1/2 hrs. or until done in a 300° F. oven. Makes 4 or more servings.

Mary Frances Fulk (Mrs. Oscar)

CHICKEN BREAST SUPREME

6 chicken breast, boned
1 jar Armour chipped beef (4 oz.)
2 cans cream of chicken soup

Put dried beef in casserole. Lay chicken on top. Pepper each one. Spread undiluted soup over chicken and cover with foil. Cook at 300° F. 2 hrs. Increase heat to 350° F. and cook 20-30 min., basting.

Dot Andrews (Mrs. W. H.)

Variation: wrap each breast in a slice of bacon. Add 1 c. sour cream. Use 1 can cream of mushroom soup instead of cream of chicken soup.

Margaret Clodfelter (Mrs. Robert)

Sherry Jones (Mrs. Robert)

CHICKEN CUSTARD

Melt 1 c. chicken fat (part butter may be used, if necessary) in lg. saucepan. Blend in 1 c. sifted enriched flour. Gradually add 4 c. chicken broth and 1 c. milk, stirring constantly. Add 2 t. salt. Continue cooking, stirring constantly, until mixture becomes very thick. Blend a little of the hot mixture into 4 slightly beaten eggs; add to hot mixture remaining in saucepan. Cook over low heat 3-4 min. Remove from heat. If desired, stir in ground chicken skin. Cooked turkey may be substituted. If enriched self-rising flour is used, reduce salt in custard to 1 t.

Eva Morgan (Mrs. Richard)

CHICKEN DIVINE

1 pkg. chopped broccoli or canned peas	
3 whole chicken breasts, cooked and boned	
1 can cream of chicken soup	
2/3 c. mayonnaise	1/2 - 1 c. grated extra
1/3 c. evaporated milk	sharp cheese
1/2 t. curry powder	2/3 c. bread crumbs

Cook broccoli according to pkg. directions; drain. Place

CHICKEN DIVINE (continued)

in buttered casserole. Mix remaining ingred. except bread crumbs. Pour over broccoli; cover with bread crumbs and dot with butter. Bake at 350° F. for 30-45 min. Serves 6.

Marie Choplin (Mrs. Tommie)

CHICKEN DUMPLINGS

2 c. self-rising flour 1/4 - 1/2 c. milk
1/3 c. lard

Cut lard into flour. Add milk to make stiff dough. Use buttermilk if prefer. Roll 1/8 in. thick and cut in strips. Drop in boiling broth. Cook uncovered 15-20 min.

Linda Davis (Mrs. Jerry)

CHICKEN LOAF

1 c. soft bread crumbs 1/4 t. paprika
2 c. milk (Part cream) 3 c. cooked, diced chicken
2 eggs, beaten 1/2 c. cooked peas
1/2 t. salt 1/4 c. chopped pimentos

Mix ingred. in the order named. Press into a greased loaf pan or a ring mold. Bake in a slow oven 325° F. for 40 min. Let stand 10 min. before unmolding. Serve warm or cold. A mushroom cream sauce poured over the loaf is delicious.

Grace Lackey (Mrs. L. W.)

CHICKEN PIE I

(For Chicken Pie Supper)

1 6-lb. hen dressed 1 1/2 t. salt
1 carrot butter
2 pieces celery, 4-5 in. long flour
3-4 sprigs of parsley pastry for 3 2-crust pies
2 hard boiled eggs

Wash and cut up the chicken. Add 3 qts. water, celery, carrots, parsley and salt. Cook until tender. Add boiling water to make 2 1/2 qts. of broth when done.

CHICKEN PIE I (continued)

Remove chicken from broth. Cut fine, discarding bone and skin. (Do not grind up chicken.) Boil eggs, shell and mash fine with a fork. Add to chicken and mix thoroughly. Salt to taste. Divide into 3 pastry lined 9 in. pans. Dot with butter and pepper as desired. Chop giblets and return to the broth. Thicken broth with 1/2 c. flour (which has been stirred into cold water to make a smooth paste) stirring constantly when added to the hot, but not boiling broth. Boil until thickened. Add 1 1/2 c. broth to each pie, cover with pastry, sealing edges well. Slash top to let steam escape. Sprinkle 1 T. butter-flour crumbles on top. Bake at 400° F. until nicely browned. Note: bake in glass pie pan so that you can check the bottom crust to see when it is brown.

Hattie Newsom (Mrs. R. W.)

CHICKEN PIE II

- | | |
|--------------------------|----------------------------|
| 1 lg. baking hen | 8-10 sage leaves, dried or |
| 2 lg. chicken breasts | 2 T. rubbed sage |
| 6 lg. eggs, boiled | salt and pepper to taste |
| 6 chicken bouillon cubes | pastry for 3 2-crust pies |

Cover chicken with water to which salt, pepper, sage and chicken bouillon cubes have been added. Cook until very tender. Cool and remove all bone, skin and other undesirable parts. Liver and gizzard may be cut in very fine pieces and added to the pie or set aside for the gravy. Cut chicken in bite-size pieces, chop boiled eggs in very sm. pieces (I use a pastry mixer). Add to chicken and mix well. If additional salt or pepper is indicated, it should be added. Divide chicken into 3 equal parts. Have ready chilled pastry for 6 8 or 9 in. crusts. (Use your favorite recipe for pie crust.) Put chicken in crusts and pour cooled broth over chicken until it is barely covered. Moisten edges of bottom crust and crimp top and bottom together well to prevent bubbling over in oven. Bake at 350° F. for approx. 1 hr. If crust is not browned sufficiently, the heat may be increased slightly. Bake in pyrex pie pans which enables baking of the bottom crust to be controlled for desired

CHICKEN PIE II (continued)

browning and doneness, near the end of the baking period. Add topping of 2 sticks butter, 2 sticks margarine, mixed with 3-4 c. flour to make "revels" for 3 pies. The texture of the topping should be similar to that of coarse corn meal or grits. Use broth for gravy which should be thickened to the desired texture and if additional seasoning is indicated such as salt, pepper or chicken bouillon, it should be added before thickening. Should the gravy have a tendency for lumping, it may very easily be strained with the kitchen strainer. Most people like very generous amts. of gravy, as it definitely enhances both the quality and flavor of the pie. Chicken pies and broth freeze well for future use. Serve with tossed salad or your favorite fruit salad or baked apples.

Swaneda Cleckley (Mrs. M. A.)

EASY CHICKEN PIE

Cook 2 1/2 lb. chicken	1 bay leaf
2 chicken bouillon cubes	enough water to have 2 c.
1/2 t. pepper	broth left

Chop chicken in bite-size pieces. Put into 13x5 in. pyrex dish (3 qt.) Pour 1 stick melted margarine over chicken. Blend 1 c. flour, 3 t. baking powder, 1 t. salt and 1 c. milk. Spread over chicken. Heat to boiling point 1 can cream of chicken soup, 2 c. chicken broth. Pour over flour mixture. Bake at 425° F. until brown.

Dot Andrews (Mrs. W. H.)

Similar recipe: Doris Segraves (Mrs. Joseph)

CHICKEN OR TUNA SALAD

2 c. diced cooked chicken or tuna	
1/2 c. diced celery	1/3 c. mayonnaise
3 T. tart French dressing	1/4 c. chopped walnuts or pecans
1 t. grated onion	
1 t. chopped parsley	1 11-oz. can mandarin orange slices, drained
1 t. curry powder	lettuce or other salad greens

CHICKEN OR TUNA SALAD (continued)

Combine first 3 ingred. Chill. Add next 3 ingred. to mayonnaise. Stir into chicken mixture. Add nuts and oranges and toss lightly. Serve on greens. Serves 4.

Isabel Zuber (Mrs. Richard)

CHICKEN TIMBALES

1 c. chopped chicken	3 beaten egg yolks
2 T. chicken fat or butter	1 T. chopped celery or parsley
1 c. bread crumbs	1/8 t. pepper
1/2 t. salt	1 c. chicken stock or 1 c. canned chicken bouillon, or 1 chicken bouillon, dissolved in a c. hot water, can be substituted
3 stiffly beaten egg whites	
1/2 pimento, chopped	
1 sm. onion, chopped	

Lightly brown chicken and skin in fat. Add the beaten egg yolks, bread crumbs, celery, seasoning and chicken stock. Fold in the stiffly beaten egg whites. Turn into 6 greased custard c. and bake in a pan of hot water at 375° F. for 30 min., or until firm in center. Unmold and serve with a cream sauce, or use 1 can of undiluted mushroom soup. Or if you have it, you can serve chicken gravy.

Sara McLendon (Mrs. H. M.)

HERBED CHICKEN

1 6-oz. long grain and wild rice mix
3 lg. chicken breasts, split and deboned
4 T. butter or margarine
1 can condensed cream of chicken soup
3/4 c. sauterne
1/2 c. sliced celery
1 3-oz. can sliced broiled mushrooms, drained
2 T. chopped pimento

Prepare rice mix according to pkg. directions. Lightly season chicken with salt and pepper. In skillet, brown chicken slowly in butter. Spoon rice into casserole. Arrange chicken breasts, skin side up on rice.

HERBED CHICKEN (continued)

For sauce add soup to drippings in skillet. Slowly add sauterne, stirring until smooth. Add remaining ingred., heat to boiling. Pour sauce over chicken. Cover. Bake in oven 350° F. for 25 min. Uncover, continue baking 15-20 min. more until chicken is tender. Makes 6 servings.

Jeanne Stokes McChesney (Mrs. Howard)

ORIENTAL CHICKEN PILAF

1/2 c. butter or margarine	
2 c. cooked chicken, cut in 1 1/2 in. strips	
1/4 c. diced onion	
2 t. salt	2 1/2 c. chicken bouillon
1/8 t. pepper	1/2 c. canned tomatoes,
1/2 t. oregano	drained
1 c. uncooked white rice	1/2 c. chopped walnuts

Melt the butter in a lg. saucepan. Add the chicken and onion and cook until the chicken is lightly browned. Add salt, pepper and oregano. Add the rice, and cook, stirring occasionally for 5 min. Slowly add the chicken bouillon, then the tomatoes and walnuts. Bring to a boil. Cover and simmer 20 min. or until rice is tender. Do not stir while cooking. Makes 8 servings.

Jane McGavran (Mrs. Merrill)

SMOKED TURKEY (George Evans)

Make a salt brine of 2 gal. water, 2 c. pickling salt (do not use regular table salt), 1/2 c. sugar and 2 t. salt peter. Mix the above proportions in lg. plastic clean waste-can. Place thawed turkey in brine overnight (you may have to weigh it down under the water by placing a jug of water on the turkey). Next day cook turkey in covered charcoal grill, having coals on 1 side of grill only, and turkey above on rack on opposite side. Occasionally remove cover and drop wet hickory chips on hot coals to keep smoke going. Takes 5-6 hrs., depending on temp. maintained in grill, and

SMOKED TURKEY (continued)

the size of turkey. Do not use turkey over 15-16 lbs. for a regular size grill. Turkey is done when rich brown in color and the thigh moves freely. Chickens may be smoked in the same way, however, chickens should remain in brine only about 2 hrs., and smoked 2-3 hrs., depending on temp.

Mike Kudelka

RABBIT

Cut rabbit, flour and brown in butter. Put it in a saucepan with some water, 1 sm. onion and 3 t. allspice. Cover and cook until real tender. Put rabbit on dish. Strain gravy and add 1 T. lemon juice. Add a little sherry wine and tomato catsup to the gravy.

Mary Thomas (Mrs. F. J.)

SQUIRREL

Clean squirrels. Cover with salted water; bring to a boil; cook for about 30 min. Lift squirrel from broth and save broth. Dredge squirrel in flour and brown in hot fat. Thicken broth for gravy.

Connie Davis (Mrs. Bernard)

VEAL CHASSEUR

2 lbs. veal cutlet sliced 1/4 in. thick	
1/4 c. butter	
2 T. minced onion	2 T. parsley
1 sm. garlic clove, minced	1 t. salt
1 lb. mushrooms, sliced	freshly ground black pepper
1/2 c. dry white wine	brown sauce

Trim fat from veal and cut the meat into 1 in. pieces. Sauté veal in butter for 10 min. or until golden brown. Remove from skillet and keep hot. Sauté shallots and mushrooms in butter remaining in skillet for 5 min. Add wine and simmer for 15 min. or until the liquid is reduced 1/2. Stir in brown sauce, parsley, salt and pepper. Add meat and simmer for 5 min. Serves 6.

VEAL CHASSEUR (continued)

Brown Sauce:

1 onion, chopped	3 c. beef bouillon
1/4 c. diced celery	2 T. dry Madeira wine
1 lg. carrot, chopped	1/2 t. ground thyme
1 garlic clove, chopped	1 lg. bay leaf
1/2 c. butter	1/2 t. salt
3 T. corn starch	6 peppercorns

Sauté onion, celery, carrot and garlic in butter for 10 min. or until onion is golden brown. Add corn starch to 1/2 c. cold bouillon and stir into onion mixture. Add remaining 2 1/2 c. bouillon, wine, thyme, bay leaf, salt and pepper. Bring to a boil, reduce heat, cover and simmer for 30 min., stirring occasionally. Strain. Makes about 2 c.

Gloria Long (Mrs. Jack)

A RECIPE FOR COOKING HUSBANDS

A good many husbands are utterly spoiled by mismanagement. Some women go about it as if their husbands were bladders, and blow them up. Others keep them constantly in hot water. Others let them freeze by their carelessness and indifference. Some keep them in a stew, by irritating ways and words; others roast them. Some keep them in a pickle all their lives. It can not be supposed that any husband will be tender and good, managed in this way, but they are really delicious when properly treated.

In selecting a husband, you should not be guided by the silvery appearance, as in buying a mackeral, nor by the golden tint, as if you wanted salmon. Be sure to select him yourself, as tastes differ. Do not go to market for him, as the best are always brought to your door. It is far better to have none, unless you will patiently learn how to cook him.

A preserving kettle of the finest procelain is best, but if you have nothing but an earthenware pipkin, it will do with care. See that the linen in which you wrap him is nicely washed and mended, with the required number of buttons, strings tightly sewed on. Tie him in the kettle by a strong silk cord called comfort, as the one called duty is apt to be weak.

Make a clear steady fire out of love, neatness and cheerfulness. Set him as near this as seems to agree with him. If he sputters and fizzes, do not be anxious, some husbands do this until they are quite done. Add a little sugar in the form of what confectioner's call kisses, but no vinegar or pepper on any account. A little spice improves him, but it must be used with judgement. Do not stick any sharp instrument in him to see if he is becoming tender. Stir him gently, watching the while, less he lie too flat and close to the kettle, and so become useless. You can not fail to know when he is done.

If thus treated, you will find him very relishable, agreeing nicely with you and the children, and he will keep as long as you want, unless you become careless and set him in too cold a place.

Author unknown

ROASTING CHART FOR GAME BIRDS

Type	Weight	Oven Temp.	Cooking Time
Wild Duck	1-2 lbs.	400° F.	1-1 1/2 hrs.
Wild Goose	2-4 lbs.	400° F.	1 1/2-3 hrs.
Partridge	1/2-1 lb.	450° F.	30-45 min.
Pheasant	1-3 lbs.	350° F.	1-2 1/2 hrs.
Quail	4-6 oz.	400° F.	30-45 min.
Squab	12-14 oz.	400° F.	40-50 min.

Instructions: Baste with drippings. Place on rack in shallow pan.

TIMETABLE FOR ROASTING

Cut	Weight	Approx. Roasting Time (Hrs.)	Internal Temp.
BEEF			
Rib Roast, standing (bone in)	4 lbs.	1 3/4	140° F. (rare)
		2 1/4	160° F. (med.)
		3	170° F. (well done)
	6 lbs.	3 1/4	140° F. (rare)
		3 3/4	160° F. (med.)
		4 1/4	170° F. (well done)
	8 lbs.	3 1/2	140° F. (rare)
		4 1/2	160° F. (med.)
		5	170° F. (well done)
Rib Roast (boned and rolled)	4 lbs.	2 3/4	140° F. (rare)
		3 1/4	160° F. (med.)
		3 1/2	170° F. (well done)
	6 lbs.	3 1/2	140° F. (rare)
		4 1/4	160° F. (med.)
		4 3/4	170° F. (well done)
Sirloin Tip Roast	3-5 lbs.	1 3/4 - 2 1/2	140° F. (rare)
		2 1/4 - 3	160° F. (med.)
		2 1/2 - 3 1/2	170° F. (well done)
LAMB			
Leg	5-6 lbs.	2 1/2 - 3	175° F. (med.)
		3 1/4 - 3 1/2	180° F. (well done)
	8 lbs.	4	175° F. (med.)
Crown Roast	5 lbs.	3 3/4	180° F. (well done)
Shoulder (bone in)	4-6 lbs.	3 - 3 3/4	180° F. (well done)
Shoulder	3 lbs.	2 1/4	180° F. (well done)
(boned and rolled)	5 lbs.	3	180° F. (well done)
VEAL			
Leg (bone in)	4 lbs.	3 1/4	180° F.
	8 lbs.	4 1/2	180° F.

TIMETABLE FOR ROASTING (continued)

Cut	Weight	Approx. Roasting Time (Hrs.)	Internal Temp.
Sirloin	3-5 lbs.	2 - 2 3/4	180° F.
Shoulder (bone in)	3-5 lbs.	3 - 3 1/2	180° F.
Shoulder (boned and rolled)	3-5 lbs.	3 1/4 - 3 3/4	180° F.
PORK			
Leg (fresh ham whole)	8 lbs. 10 lbs. 14 lbs.	4 1/2 5 1/2 6 1/2	185° F. 185° F. 185° F.
Leg (fresh ham shank or butt portion)	4-6 lbs.	3 - 3 1/2	185° F.
Loin (center)	3-5 lbs.	2 3/4 - 3 1/4	185° F.
Loin (half)	4-6 lbs.	3 - 3 1/2	185° F.
Loin (end)	3-4 lbs.	2 3/4 - 3	185° F.
Shoulder (bone in butt portion)	4-6 lbs.	3 3/4 - 4 1/4	185° F.
Shoulder (boneless butt portion)	4-6 lbs.	3 - 4 1/4	185° F.
Shoulder (bone in picnic)	4-6 lbs.	3 - 4 3/4	185° F.

Place fat side up on rack in open raoster. Use meat thermometer. Roast in slow oven 325° F. throughout cooking period. Do not add water, do not sear meat, do not cover pan, do not baste. Remove from oven when meat thermometer registers desired degree of doneness.

Above chart from American Meat Institute.

POULTRY ROASTING CHART

CHICKEN

Weight	Oven Temp.	Cooking Time	Inst.
1 1/2 - 2 lbs.	375° F.	3/4 - 1 hr.	Baste.
2 - 2 1/2 lbs.	375° F.	1 - 1 1/4 hr.	Cover
2 1/2 - 3 lbs.	375° F.	1 1/4 - 1 1/2 hr.	loosely
3-4 lbs.	375° F.	1 1/2 - 2 hrs.	with foil.

TURKEY

6-8 lbs.	325° F.	3 1/2 - 4 hrs.	Cover
8-12 lbs.	325° F.	4 - 4 1/2 hrs.	loosely
12-16 lbs.	325° F.	4 1/2 - 5 1/2 hrs.	with
16-20 lbs.	325° F.	5 1/2 - 6 1/2 hrs.	foil.

TURKEY (wrapped in foil)

8-10 lbs.	450° F.	2 1/4 - 2 1/2 hrs.	Use
10-12 lbs.	450° F.	2 1/2 - 3 hrs.	heavy
14-16 lbs.	450° F.	3 - 3 1/4 hrs.	foil.
18-20 lbs.	450° F.	3 1/4 - 3 1/2 hrs.	Use no rack.
			Open foil last 20 min. to brown.

NOTES

NOTES



Sketched by Bill James

The log house built in 1832 was used until the 1960's as a residence. It is being currently restored by the Bethabara Historical Society. The Forsyth County Medical Society donated \$1000 toward purchase of the house as a tribute to Dr. Hans Marlin Kalberlahn, a Norwegian physician who was one of the 15 original settlers.

Party Foods

LOOK TO THIS DAY

For today is Life, the very Life of Life,
In its brief course lie all the varieties and
realities of your existence, the bliss of
growth, the story of action, the splendor
of beauty
For yesterday is already a dream, and tomorrow
is only a vision;
But today well lived makes every yesterday a
dream of happiness
And every tomorrow's vision a hope.
Look well therefore, to this Day,
Such is the Salutation of the Dawn.

The Sanskrit

PARTY FOODS

BROILED BACON-CHEESE TREATS

Cut raw bacon fine, grate cheese, cut onions fine. Add Miracle Whip and mustard. Mix all together and spread on buns. Broil until browned.

Mary Thomas (Mrs. Emory)

BLEU CHEESE NUGGETS

3 oz. cream cheese crushed potato chips
1 oz. bleu cheese
2-3 drops Worcestershire sauce

Blend cheese and sauce together. Chill. Shape into 1/2 in. balls and roll in finely crushed potato chips. Insert toothpicks in each and chill thoroughly until ready to serve. Makes about 18 nuggets.

Marie Choplin (Mrs. Tommie)

BRANDY LOGS

1/4 c. evaporated milk 1 c. confectioner's sugar
1 6-oz. pkg. chocolate bits 1/2 c. finely cut nuts
1/3 c. brandy 2 c. vanilla wafer crumbs

Heat milk and chocolate together over low heat until chocolate melts. Remove from heat. Add brandy and confectioner's sugar. Mix well. Gradually stir in nuts and crumbs. Let stand 30 min. Shape into 2 in. logs. Roll in either finely cut nuts, chocolate decoettes or confectioner's sugar. Chill. Makes 4 doz.

Kay Carter (Mrs. Jerry)

CHEESE BALL I

2 lg. 8-oz. cream cheese	1 sm. can deviled ham
2 sm. jars sharp cheese	1 T. grated onion

Beat above ingred. in mixer. Put in freezer to get fairly hard. Form a ball. Cover with parsley. Serve with a variety of crackers.

Flo Ryczek (Mrs. Walter)

CHEESE BALL II

1 8-oz. pkg. cream cheese
1 5-oz. Old English cheese spread
1/2 of a 5-oz. jar Kraft Bleu cheese spread
1 T. wine vinegar
pinch of garlic salt

Roll in pecans. Pasteurized Neufchatel cheese may be substituted.

Margaret Carter (Mrs. Ralph)

CHEESE BALL III

1 jar Kraft Old English cheese
1 jar Kraft Roka cheese
1 8-oz. cream cheese
2 T. Worcestershire sauce
garlic
onion juice or 2 T. grated onion

Soften cream cheese. Add the rest, and blend until smooth. Refrigerate 1 hr. Shape into a ball. Roll in chopped pecans or parsley. (Best to allow to age a week or 2.)

Linda Schowalter (Mrs. Paul)

CHEESE BALL IV

1/2 lb. sharp cheese	1/2 t. garlic powder
1/2 lb. mild cheese	1/2 t. Tabasco sauce
3 pkg. 8-oz. cream cheese	

Grate cheese and soften cream cheese until room temp.

CHEESE BALL IV (continued)

Mash together and form ball. Roll in parsley flakes, chopped nuts and paprika.

Kay Carter (Mrs. Jerry)

CHEESE BALL V

8 oz. pkg. cream cheese	1/2 t. onion, grated
1 pkg. bleu cheese	1/4 t. paprika
1/2 lb. sharp cheese, grated	dash Worcestershire sauce
1/2 c. mayonnaise	2 c. chopped nuts

Mix well with mixer. Chill and make into 2 balls. Roll in chopped nuts. Will freeze well.

Doris Brendle (Mrs. Wesley)

Dot Andrews (Mrs. W. H.)

OLIVE CHEESE BALL

Blend 1 8-oz. pkg. cream cheese, softened, 8 oz. bleu cheese and 1/4 c. butter. Stir in 2/3 c. well drained chopped ripe olives and 1 T. snipped chives. Chill slightly, form in 2 balls. Chill well. Roll in 1/3 c. chopped walnuts. If you prefer use only 1 pkg. bleu cheese. Freezes well.

Dot Andrews (Mrs. W. H.)

PARSLEY-CHEESE BALL

2 pkgs. (8 oz. each) cream cheese
4 oz. bleu cheese, crumbled (about 1 c.)
1 t. grated onion
3 drops red-pepper seasoning
1/4 c. finely chopped parsley (use kitchen scissors)
1 pimento (from 4-oz. can)

Soften cream cheese in a med. sized bowl; blend in bleu cheese, onion, and red pepper seasoning. Chill until firm enough to handle. Spoon out onto wax paper or foil; shape with hands into a lg. ball. Place cheese ball on serving plate and decorate with chopped parsley spoke fashion - 7 or 8 sections or spokes of parsley. Chill until firm and ready to serve. Sm. pimento

PARSLEY-CHEESE BALL (continued)

stars may be used for decoration also, with stem of pimento in top of ball. Serve with an assortment of your favorite crackers.

Swaneda Cleckley (Mrs. M. A.)

CHEESE BITES

2 sticks butter	2 t. Worcestershire sauce
3 3-oz. roll Pippin cheese	2 c. unsifted flour
1/8 t. red pepper	1 t. baking powder

Cream butter until light and fluffy. Add cheese and continue beating. Add pepper and sauce. Blend in flour which has been sifted with baking powder. Drop by the 1/2 t. or force out of cookie press onto ungreased baking sheets. Bake until they begin to brown in a 400° F. oven.

Kay Carter (Mrs. Jerry)

CHEESE LOGS

16 oz. cream cheese
16 oz. American Pasteurized cheese

Have cheese at room temp. Blend and add garlic salt (onion or celery salt) to taste. Mix and roll in chili powder on wax paper into desired shapes. Refrigerate and serve with party crackers.

Cathryn Voss (Mrs. Larry)

CHEESE N'WIENER CRESCENTS

Preheat oven to 375° F.

8 wieners	1 can dinner rolls
8 strips cheddar cheese	

Slit wieners to within 1/2 in. of ends; insert cheese strips. Place on wide ends of triangles; roll up bread dough. Place on cookie sheet. Bake 10-15 min. Refrigerate leftovers.

Kathy Davis

CHEESE STRAWS

1 lb. aged cheese, grated or ground
2 c. flour, sifted before measuring
1/8 t. cayenne pepper
1/4 lb. stick butter
1 t. salt

Mix all ingred. together in bowl until the dough is of smooth texture. Roll on board until thickness to cut well with sharp knife into strips. May be pressed through the cookie press if desired. Bake on cookie sheet at 425° F. until golden brown. It is a good idea to chill crust well before rolling and cutting. This gives a better product.

Swaneda Cleckley (Mrs. M. A.)

Similar recipe: Marie Choplin (Mrs. Tommie)

EASY CHEESE STRAWS

13 ozs. sharp Wisconsin cheese
1 stick butter (do not use margarine)
1/4 t. red pepper
dash salt
2 c. sifted plain flour

Have cheese and butter at room temp. Grate cheese. Cream butter and cheese well with hand. Sift together pepper, salt and flour and gradually add to cheese and butter mixture. Do not use all of flour if mixture gets too thick. Put through cookie press and cook at 400° F. on ungreased cookie sheet for 8-10 min. Do not overcook. Especially do not cook to brown stage. Can be rolled between 2 waxed papers and cut into strips if desired. Cool on wire rack and pack into airtight container.

Florence Fulp (Mrs. Guy)

ICE BOX CHEESE WAFERS

2 c. grated cheese	1 c. flour
1/4 t. red pepper	1/2 c. butter
1 t. salt	3/4 c. chopped nuts

Cream butter and cheese, add flour, sifted with salt and pepper, then add the nuts. Make into rolls, wrap in

ICE BOX CHEESE WAFERS (continued)

wax paper and place in refrigerator overnight. Slice thin and bake in 350° F. oven, until just barely beginning to brown.

Sara McLendon (Mrs. H. M.)

CHEEZITS

1/2 lb. margarine
1/2 lb. New York State cheese
1/2 t. pepper
3 t. salt
3 c. flour
(use red pepper to taste)

Drop by t. on pan. Bake in 300° F. oven on ungreased pans.

Linda Schowalter (Mrs. Paul)

TOASTED WALNUT-CLAM ROLL

1 can (7 1/2 oz.) minced clams	2 T. lemon juice
2 (8 oz.) pkgs. cream cheese	garlic salt to taste
2 T. finely chopped onion	1 1/2 c. chopped toasted walnuts

To toast walnuts, drop kernels into boiling water for about 3 min. Drain well and spread in a shallow pan and toast at 350° F. for 15-20 min. Stir frequently until golden all over. Drain clams well; soften cheese. Beat cheese and drained clams together until smooth. Beat in onion, lemon juice and salt. Stir in 1/2 c. walnuts. Turn mixture out on foil or wax paper. Shape into 1 or 2 logs. Roll in remaining walnuts until surface is well coated. Wrap in foil and chill several hrs. or until firm.

Kay Carter (Mrs. Jerry)

2 deviled crabs (or 1 can) Tabasco to taste
1 sm. can white tuna

Mix and roll in balls. Roll in light coating of cracker meal. Freeze. Take out and bake at 350° F. until done.

Linda Schowalter (Mrs. Paul)

DATE BALLS

1 stick margarine, melted 1 c. sugar
1/2 lb. chopped dates 1 egg

Combine and melt over low heat. Add 2 c. Rice Krispies and 1 c. pecans. Grease hands and make balls. Roll in coconut. Makes 30-40 balls. Can be frozen.

Karen Mabe (Mrs. Steve)

CLAM DIP

1 can clams (reserve juice) 1 lg. pkg. cream cheese
1 pkg. sour cream 1 pkg. onion soup mix

Blend all of above together. Add juice as needed to make correct consistency desired. Serve with crackers or Doritos.

Linda Schowalter (Mrs. Paul)

DIP AWAY DIET DIP

Beat 1 12-oz. carton sm. cream-style cottage cheese, with 1 1/2 t. instant minced onion and 1/2 t. seasoned salt...use electric mixer. Chill. Stir in 1 T. finely chopped canned pimento or snipped parsley. Serve with relish sticks.

Mary Frances Fulk (Mrs. Oscar)

DRIED BEEF DIP

8 oz. cream cheese, softened 1/4 t. pepper
2 T. milk 1/2 c. dairy sour cream
2 1/2 oz. dried beef 1/2 c. pecans
1/4 c. finely chopped green pepper
2 T. dehydrated onion flakes 2 T. butter or margarine
1/2 t. garlic salt 1/2 t. salt

Combine cheese and milk, blend well. Stir in finely shredded beef, green pepper, onion flakes, and seasonings. Mix well and fold in sour cream. Spoon in sm. oven proof serving dish. Stir chopped pecans in melted butter or margarine and the 1/2 t. salt. Toast lightly. Sprinkle over top and bake 20 min. at 350° F. Serve hot with crackers.

Hattie Newsom (Mrs. R. W.)

GUACAMOLE DIP

2 med. ripe avocados, mashed (2 c.)
1 T. minced onion
1 clove garlic, minced 1/3 c. mayonnaise
1/4 t. chili powder 6 slices crisp cooked bacon,
1/4 t. salt crumbled

Combine mashed avocado, onion, garlic, seasonings in sm. bowl. Spread top with mayonnaise, sealing to edges of bowl. Chill. At serving time, stir in mayonnaise and bacon. This makes a good dip for raw vegetables.

Gloria Long (Mrs. Jack)

HOT DIP

2 rolls Nippy Sharp cheese 1 beef bouillon cube
1 can condensed mushroom soup 1/4 c. water

Melt cheese in a double boiler. Dissolve bouillon in the water and add to the can of soup. (Do not dilute soup.) Blend with melted cheese and serve hot. May be served in a Fondue pot. Serves 30.

Margaret Carter (Mrs. Ralph)

HOT CHEESE AND CRAB DIP

1 10-oz. stick sharp cheese 1/2 c. sauterne
1 8-oz. pkg. processed cheese 1 (6 1/2 oz.) can crab,
1/4 c. butter flaked

Cut cheese in sm. pieces; combine in saucepan with butter and sauterne. Stir over low heat until cheese melts; stir in crab. Serve in Fondue pot or chafing dish. Serve with variety of crackers and/or melba toast rounds.

Linda Schowalter (Mrs. Paul)

PEPPERONI DIP

2 (8 oz.) pkgs. sour cream 1 t. seasoned salt
4 oz. blended fine pepperoni Tabasco sauce to taste

Mix thoroughly. Chill. Serve with chips.

Suzanne Yarnall

SPICY BEEF DIP

1 lb. ground beef	1 (8 oz.) can tomato sauce
1/2 c. chopped onion	1/4 c. catsup
1 clove garlic, minced	1 (8 oz.) pkg. cream cheese,
1 t. sugar	softened
	3/4 t. dried oregano, crushed

Cook ground beef, onion, and garlic until beef is lightly browned and onion is tender. Stir in tomato sauce, catsup, oregano and sugar. Cover; simmer gently for 10 min. Spoon off excess fat. Remove from heat and add cream cheese and Parmesan; stir until cream cheese has melted and is well combined. Serve warm. Makes 3 c. dip.

Jane McGavran (Mrs. Merrill)

EASY-DO BACON ROLL-UPS

1 pkg. refrigerator crescent rolls (8 rolls)
onion salt
6 slices bacon, crisp cooked, drained and crumbled

Separate rolls and sprinkle each with a little onion salt. Sprinkle crumbled bacon over dough triangles. Roll up each triangle starting with wide end of dough. Place crescents on ungreased baking sheet, point side down. Bake rolls at 375° F. for 12-15 min. or until golden brown. Makes 8 rolls.

Linda Davis (Mrs. Jerry)

BEEF FONDUE

salad oil or peanut oil
1 1/2 lb. trimmed beef cut in 3/4 in. cubes

Pour oil into fondue cooker to no more than 1/2 capacity or to a depth of 2 in. Heat to 425° F. Have beef at room temp. Spear meat with fondue fork; fry in hot oil to desired doneness ("rare" 15 sec. to "well done" about 1 min.) Transfer to dinner fork and dip in sauce. Serves 4.

Betty Wooten (Mrs. Calvin)

CHEESE FONDUE

1/4 c. butter
2 c. milk
1 lb. processed American cheese, cubed
1 2-oz. jar pimentos, drained
1/4 c. flour
1/2 pkg. dry onion soup mix soaked in 1/4 c. water 5 min.

Heat butter and milk until butter melts. Put remaining ingred. into blender container, add hot milk and butter, cover and process at high (liquefy) until smooth. Pour into fondue pot, and cook over med. heat, stirring frequently, until thickened. Reduce heat to maintain slight bubbling during serving.

Dippers: French or Italian bread chunks, corn chips.

Kay Carter (Mrs. Jerry)

CHICKEN FONDUE

Cut 3 whole chicken breasts (boned and skinned) into 1/2 in. cubes. Cook chicken in hot oil until lightly browned, 1/2 to 1 min.

Swaneda Cleckley (Mrs. M. A.)

HOT DOG FONDUE

1 pkg. hot dogs, cut into 1 1/2 in. pieces (room temp.)

Combine 1 c. milk, 2 beaten eggs, 2 T. salad oil and 1/2 t. prepared mustard. Add 1 1/2 c. pancake mix. Beat with beater until smooth. Pour salad oil into fondue burner to depth of 2 in. Heat to 375° F. Add 1 t. salt. Spear a dog with fondue fork, dip into batter, letting excess drip off. Fry in hot oil about 1 min. Transfer to dinner fork and dip in mustard sauce.

Betty Wooten (Mrs. Calvin)

SHRIMP FONDUE

Cook 2 lbs. med. shrimp (shelled and deveined) in hot oil until lightly browned, about 1/2 to 1 min.

Swaneda Cleckley (Mrs. M. A.)

MARINATED STEAK FONDUE

Cut 1 1/2 lb. steak in 3/4 in. cubes. (Allow 3/8 lb. trimmed uncooked meat per person.)

Combine:

1/2 c. salad oil	1 clove garlic, minced
1/2 c. dry red wine	1/2 t. curry powder
2 T. catsup	1/2 t. salt
2 T. molasses	1/2 t. pepper
2 T. ginger	

Pour combined ingred. over meat. Cover. Marinate 2 hrs. at room temp. Drain well; pat dry with paper towel. Pour salad oil to depth of 2 in. into fondue cooker. Heat to 425° F. Spear meat with fondue fork and fry in hot oil to desired doneness. Serves 4.

Betty Wooten (Mrs. Calvin)

SWISS CHEESE FONDUE

1/2 lb. Swiss cheese, shredded (about 4 c.)	
1/2 t. corn starch	1/8 clove garlic
1/8 t. nutmeg	3/4 c. dry white wine
1/8 t. salt	French bread, pulled into pieces
dash pepper	

Toss shredded cheese with corn starch and seasonings. Rub inside of chafing dish with cut clove of garlic. Pour in wine and heat. Gradually add cheese, stirring over moderate heat until well blended. and hot.

Mary Thomas (Mrs. Emory)

HAM AND CHEESE CRESCENTS

1 can refrigerated crescent dinner rolls
1/2 c. grated sharp Cheddar cheese
3 thin slices boiled ham, cut into thirds

Unroll dough as to directions on can. Place piece of ham on each section of dough. Sprinkle with cheese. Roll dough around cheese and ham to form crescent shape. Arrange on baking sheet. Bake 375° F. for 15-20 min. Serve hot. Makes 8 rolls. Linda Schowalter (Mrs. Paul)

HAM SENSATIONS

1 1/2 c. self-rising flour or all-purpose
1 c. (4 oz. pkg.) grated Cheddar cheese
1/4 t. cayenne pepper 8 slices lean boiled ham
1/2 c. butter, softened 3 1/2 oz. can French Fried onions,
1/4 c. cold water crumbled
 milk

In lg. mixing bowl, combine flour, cheese, pepper and butter. Gradually add water. Mix at low speed until a dough forms. Knead on a floured surface 12 times. Roll out dough, 1/2 at a time, to 14x10 in. rectangle. Place a slice of ham on each rectangle; sprinkle with onions. Starting on 5 in. side, roll up jelly roll fashion; seal edges. Place seam side down on greased cookie sheets. Brush with milk. Bake at 450° F. for 10-12 min. Remove from cookie sheets. Cut each roll into slices. Serve hot or cold.

Jane McGavran (Mrs. Merrill)

WALNUT-CHEESE BONBONS

Soften cream cheese with a little cream. Shape into balls, using 1 level t. for each. Place between walnut halves.

Kay Carter (Mrs. Jerry)

BURNING BUSH

1 pkg. dried beef
1/2 lb. pkg. Philadelphia cream cheese
grapefruit or lg. red apple or 1/2 sm. firm cabbage

Chop the diced beef very fine, or cut with kitchen scissors. Divide the cream cheese into 32 cubes, then roll each cube into a ball. Toss each ball in the chopped beef until entirely coated. Put a colored plastic toothpick through each ball, and stick onto grapefruit which has been trimmed to fit flat surface of plate, or a lg. apple or 1/2 of cabbage. Garnish with parsley or your favorite garnish material.

Swaneda Cleckley (Mrs. M. A.)

COCKTAIL WIENERS

1/4 t. ground ginger	1 (15 1/4 oz.) can pineapple chunks
1/4 c. brown sugar	
2 T. oil	1/2 c. catsup
1/4 c. soy sauce	1 lb. wieners, cut into bite-size pieces
1/4 c. pineapple syrup	

In a saucepan, combine ingred. Heat about 10 min. on med. heat. Serve.

Susan Thomas

HOT DOG HORS D'OEUVRES

1 sm. jar apple jelly or currant jelly
1 sm. jar mustard
1-2 pkgs. hot dogs

Heat in pan apple jelly (or currant jelly) and mustard mixture. Cut up hot dogs in 1 in. pieces. Cook for 1-2 hrs. on simmer. Serve in fondue and use cocktail toothpicks.

Linda Schowalter (Mrs. Paul)
Sherry Jones (Mrs. Robert)

HORS D'OEUVRES

1. Combine cream cheese with 1 grated, med. white onion, 1 t. lemon juice and milk or cream for spreading or dipping consistency, whichever is desired.
2. Cover the top of cream cheese with A-I Steak Sauce. Like icing cake. As cheese is eaten, add more sauce.
3. Mix 1/2 c. peanut butter, 1/2 c. catsup and 4 slices bacon cooked to a crisp and crumbled. Add more catsup if needed for spreading or dipping consistency, whichever is desired.

Florence Fulp (Mrs. Guy)

ISLAND PINEAPPLE BALLS

Cream a 3-oz. pkg. cream cheese until smooth. Add 1/4 c. well-drained crushed pineapple and blend well. Shape into sm. balls and roll in finely chopped pecans.

Mary Thomas (Mrs. Emory)

LIVER BITES

Add crumbled bacon to liver sausage and shape into sm. balls. Roll in crushed canned French fried onions and stick each on a pretzel stick.

Kay Carter (Mrs. Jerry)

LITTLE PIGS IN BLANKETS

Wrap thin slices of bacon around lg. oysters and fasten ends together with a toothpick. Place under hot flame and broil, turning frequently, until crisp and brown.

Eleanore Lewis (Mrs. Henry A.)

DEVILED MEAT BALLS

1/4 lb. Roquefort cheese	1/2 c. milk
1/4 c. mayonnaise	1 egg, slightly beaten
2 T. Worcestershire sauce	1 lb. ground beef
1 t. prepared mustard	1 1/2 t. salt
2 c. corn flakes	1/8 t. pepper

Crumble cheese with fork. Blend in margarine, Worcestershire sauce and mustard. Crush corn flakes slightly. Combine rest of ingred. and form into sm. balls about 1 in. in diameter. Broil or pan fry until done. Makes 2 1/2 doz. May serve as appetizer in a tomato soup sauce.

Mary Thomas (Mrs. Emory)

SWEDISH MEAT BALLS

1 lb. ground beef	1 grated onion (med.)
1/2 c. bread crumbs (3 slices)	salt and pepper
1 egg	1/2 t. nutmeg
2/3 c. milk	1 t. Worcestershire sauce, Heinz 57 and catsup

Roll into balls and brown on all sides. Remove meat. Make gravy. Place meat balls into gravy and simmer 1 hr. Serves 6.

Kay Carter (Mrs. Jerry)

ORANGE FONDANT

1 1/2 c. sifted confectioner's sugar
2 T. butter or margarine
1/4 t. grated orange peel 1/4 t. orange extract
4 t. orange juice 1 8-oz. pkg. pitted dates

Cream together confectioner's sugar and butter or margarine. Add orange peel, juice and extract to moisten. Stuff dates with fondant.

Florence Fulp (Mrs. Guy)

SUGARED PECANS

1 lb. pecans 3/4 c. sugar
2 unbeaten egg whites pinch salt
1 T. water 2 t. cinnamon

Stir pecans in mixture to coat thoroughly. Put in a shallow well-greased baking dish in 325° F. oven for 8-10 min. Stir often. May freeze.

Mary Thomas (Mrs. Emory)

PARTY PICIDILLO

1/4 c. instant minced onions 1/2 c. raisins (opt.)
1/2 t. instant minced garlic 1/2 c. sliced stuffed olives
1/4 c. water 1 t. chili powder
4 T. salad oil 2 t. salt
3 lbs. ground beef slivered almonds
1 can tomatoes a little oregano
2 chopped apples

Soak onion and garlic in water for 10 min. Heat 3 T. oil in Dutch oven. Add meat and remaining ingred. except almonds. Serve over rice. Add almonds before serving. Serves 12.

Mary Thomas (Mrs. Emory)

BEEF PINWHEELS

3 c. Bisquick mix 1 med. onion, finely chopped
1 c. milk 2 t. salt

BEEF PINWHEELS (continued)

1 1/2 t. Tabasco	1 T. minced parsley
1 1/2 lbs. ground chuck	1 egg, slightly beaten
1 c. corn flakes	

Add 1/2 t. Tabasco to milk. Follow directions for rolled biscuits. Roll into rectangle about 10x15 in. Sprinkle remaining t. Tabasco over ground chuck. Add other ingred. and mix well. Spread evenly over dough and roll as jelly roll. Cut into 12 slices about 3/4 in. thick and place on shallow baking pan. Bake in mod. oven 375° F. until pastry is brown, about 30 min. Serve with Mushroom Sauce.

Eva Morgan (Mrs. Richard)

PINWHEEL BURGERS

Combine 1 1/2 lbs. ground beef
1/3 c. milk
1 egg
1/2 c. fine saltine cracker crumbs
1/4 c. minced green pepper
1/4 c. minced onion
1 T. prepared mustard
1/2 t. salt
1/4 t. pepper

On wax paper, pat to a 12 in. sq. shape. Spread with 1 5-oz. process bleu cheese spread or pimento cheese spread. Roll meat as for jelly roll; seal edges. Cut in 12 1-in. slices. Broil 12-14 min., turning once.

Mary Frances Fulk (Mrs. Oscar)

PIZZA BURGER SNACKS

Grind Spam, bologna or ham
onion
ground cheese
tomato paste
3 T. melted butter

Mix above ingred. Put on 1/2 open bun and broil 3-4 min.

Mary Thomas (Mrs. Emory)

SALMON PATE

1/4 c. butter	1 c. thinly sliced
1 16-oz. can salmon and liquid	carrots
	2/3 c. green onions.
	sliced

Blend a little each time with blender until thickened.
Refrigerate.

Jane McGavran (Mrs. Merrill)

RIBBON SANDWICHES

Use 3 slices bread (1 brown, 2 white). Spread pineapple cream cheese on 1 layer and chicken salad on the other. Cut into 3 ribbon sandwiches.

Luray Spikula (Mrs. Russell)

SAUSAGE CHEESE BALLS

1 lb. hot sausage	10 oz. sharp cheese, grated
2 1/2 c. Bisquick	finely

Mix well and roll in bite-size balls. Put in lg. pan that will hold grease from sausage. Bake at 375° F. for 20 min.

Sherry Jones (Mrs. Robert)

Similar recipe: Marie Choplin (Mrs. Tommie) and Kay Carter (Mrs. Jerry).

BARBECUE SAUCE

2 (8-oz.) cans tomato sauce	1 t. dry mustard
2 T. brown sugar	1 t. chili powder
1/4 c. vinegar	1 T. paprika
2 T. Worcestershire sauce	1/8 t. cayenne pepper
1 t. salt	2 T. chopped green onion tops

Combine all ingred. except green onion tops. Simmer 15 min., stirring occasionally. Serve hot with onion sprinkled on top. Yield: 2 1/2 c.

BORDELAISE SAUCE

2 med. carrots, chopped	1/2 t. salt
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BORDELAISE SAUCE (continued)

2 med. onions, chopped	1/2 t. pepper
2 sprigs parsley, chopped	1/4 t. thyme
1/4 c. butter	1 bay leaf
2 T. flour	1 c. dry red wine
1 c. dry white wine	1 t. freshly squeezed lemon juice
1 1/2 c. consomme	

Sauté carrots, 1/2 of the chopped onion and parsley in butter in med. saucepan until golden brown. Add flour and cook until slightly brown, stirring constantly. Add white wine, consomme, and seasonings. Bring to a boil; cover and simmer 15 min. Meanwhile, put remaining onion and red wine in an 8-in. skillet. Bring to a boil and cook about 10 min. until 2 T. of liquid remain. Drain liquid from carrot mixture into red wine. Add lemon juice and cook 10-15 min. until reduced to about 1 c. Serve warm. Yield: 1 c.

CHILI SAUCE

1/2 c. chili sauce	1/2 t. steak sauce
1 t. horseradish	

Combine all ingred. Cover and refrigerate at least 1 hr. Yield: 1/2 c.

CURRY SAUCE

1 c. sour cream	1/2 t. Worcestershire sauce
1/2 c. mayonnaise	1/2 clove garlic, crushed
1 T. chopped fresh parsley	1/4 t. salt
2 t. curry powder	
1 t. freshly squeezed lemon juice	

Blend all ingred. until smooth; chill. Serve as dip for cooked beef, chicken or shrimp. Yield: 1 1/2 c.

HOT MUSTARD SAUCE

1/2 c. dry mustard	1 T. oil
1/2 c. hot water	1 t. salt

Combine ingred. and allow to stand at room temp. for 15 min. to develop flavor. Yield: about 1 c.

RED DEVIL SAUCE

- 1 (15 oz.) can or 2 (8 oz.) cans tomato sauce with tomato bits
- 4 t. sugar
- 2 T. thinly sliced green onions (tops included)
- 2 T. red wine vinegar
- 1 clove garlic, crushed
- few drops red pepper sauce, if desired

Combine all ingred.; chill. Serve as dip for cooked beef, chicken or shrimp. Yield: 2 c.

Swaneda Cleckley (Mrs. M. A.)

SCRAMBLE

- 1 box Rice Chex
- 1 box Wheat Chex
- 1 box Cherios
- 1 box pretzel sticks
- 1 lb. mixed nuts

Mix and sprinkle with 2 c. Wesson oil, 3 T. Worcestershire sauce, 1 T. celery salt and 1 T. garlic salt. Bake in oven 250° F. for 2 hrs. Stir every 15 min.

Mary Thomas (Mrs. F. J.)

SNOW BALLS

- | | |
|------------------------|----------------|
| 1/2 c. sugar | 1 2/3 c. flour |
| 1/4 c. soft butter | 2 egg whites |
| 1 1/2 t. baking powder | 1 t. vanilla |
| 1/2 c. milk | |

Cream butter and sugar. Alternate sifted flour and baking powder with milk. Add vanilla, beat well. Fold in whites, bake in sm. muffin tins. When cool, spread with boiled frosting and roll in freshly grated coconut. (Good for Christmas). A trick with freshly grated coconut is to prepare a couple of days before using. Put in shallow pyrex, sprinkle with sugar and refrigerate. Every now and then, stir coconut. Sugar brings out flavor and coconut is not dry.

Florence Fulp (Mrs. Guy)

GARLIC CHEESE SPREAD

8-oz. Cheeze Whiz 1 c. mayonnaise
1 1/2 sticks margarine 1/2 - 1 t. garlic powder

Blend all ingred. with electric beater. Serve with French bread or sm. rye loaf.

Linda Schowalter (Mrs. Paul)

HAM AND CHEESE SPREAD

2 cans (4 1/2 oz.) deviled ham
1 1/2 T. dehydrated onion soup mix
1 1/2 t. Worcestershire sauce
1 8-oz. pkg. cream cheese
1/4 c. sour cream
2 1/2 t. prepared mustard
parsley

Blend and garnish with parsley. Serve on fancy crackers.

Mary Thomas (Mrs. Emory)

TEA TIME TASSIES

Crust: 1 3-oz. pkg cream cheese
 1/2 c. margarine
 1 c. sifted flour

Let cheese and margarine soften; blend. Sift in flour. Chill 1 hr.; shape into 24 1-in. balls. Place in ungreased muffin cups. (small). Press dough onto bottom and sides, forming a pastry cup.

Filling: Beat 1 egg with 1 c. brown sugar, 1 1/2 T. melted butter, 1 T. flour, 1 t. vanilla, 1 T. milk, and pinch of salt. Add nuts. Fill pastry cups.

Bake at 325° F for 20-25 min. Cool. Remove from pan. Yield: 2 doz. Can be used as fruit filled tart also.

Dot Andrews (Mrs. W. H.)

NOTES

NOTES



Sketched by Bill James

The bell to summons the villagers was sheltered under protected eaves inside the fort.

The bell was used to call the settlers for prayer in the mornings, noon, and evening. The Indians never attacked Bethabara because they heard the strange bell and the sounds from the band and thought the villagers were warning each other that the Indians were attacking. This story was told by one of the Indians who became converted at Bethabara.

PASTRIES

"No soil upon earth is so dear to our eyes
As the soil we first stirred in making mud pies",
She may dress in silk, she may dress in satin,
She may know the language, Greek and Latin,
She may know fine art, may love and sigh,
But she's no good, if she can't make a pie.

Author unknown

PIES

CREAM CHEESE CRUST

1 3-oz. pkg. cream cheese
1/3 c. butter
3/4 c. flour 1/4 t. salt

Place cream cheese and butter in bowl. Add flour and salt and blend with pastry blender. Knead in bowl with hands. Chill. Roll out on floured board. Bake as other unbaked crusts.

Mary Thomas (Mrs. Emory)

GRAHAM CRACKER CRUST

1 1/2 c. graham crackers 1/3 c. melted margarine
3 T. sugar

Mix in mixing bowl. Press into pie pan. There is no need to bake.

Mary Thomas (Mrs. Emory)

FOOLPROOF PIE CRUST

4 c. all-purpose flour 1 T. vinegar
1 3/4 c. Crisco 1 beaten egg
1 heaping T. sugar 1/2 c. water
2 1/2 t. salt

Mix first 4 ingred. In a separate bowl, beat remaining ingred. Combine 2 mixtures. Chill at least 15 min. before rolling. Can be left in refrigerator up to 5 days, or can be frozen until ready to use.

Kathrine Shore (Mrs. B. Clyde)

Similar recipes: Etta Ives (Mrs. Hubert)
 Sherry Jones (Mrs. Robert)

HOMEMADE PASTRY MIX

(Keeps 1 month)

7 c. sifted all-purpose flour
4 t. salt
1 1/4 c. lard

Mix flour and salt. Cut lard into flour until crumbs are size of small peas. Cover, store in refrigerator until ready to use. Will keep 1 month, at least. Makes 8 single crust. For 1 8-in. pie use 1 to 1 1/2 c. mix; add 2 to 4 T. water.

Luray Spikula (Mrs. Russell)

HOT WATER PASTRY

2 c. flour	1/4 t. salt
2/3 c. Crisco	1/3 c. boiling water

Pour boiling water over Crisco in sm. mixing bowl. Sift flour to which salt has been added, into this mixture which looks like whipped cream before flour is added. Mix flour until soft dough is formed into smooth ball. Chill for 30 min. and roll out for pie. Makes 2 8-in. crusts.

Swaneda Cleckley (Mrs. M. A.)

MERINGUE SHELLS

6 egg whites	1 1/2 c. sugar
1/4 t. salt	1 t. vanilla
1/4 t. cream of tartar	

Beat egg whites until foamy; sprinkle salt and cream of tartar and beat until stiff. Gradually add sugar and vanilla. Shape in mounds on cookie sheet (greased) 3-4 in. wide, 1 1/2 in. high. Bake 275° F. for 40 min. until lightly browned. Remove while still warm.

Luray Spikula (Mrs. Russell)

NUT CRUST

1/4 c. soft margarine	1 T. all-purpose flour
1/4 c. sugar	1 c. finely chopped pecans

NUT CRUST (continued)

Blend soft margarine with sugar, flour and chopped nuts. Press over bottom and side of 9 in. pie plate.

Mary Thomas (Mrs. Emory)

VANILLA CRUST

1/2 box vanilla wafers 2 T. sugar
1/4 c. butter

Bake 8 min. 375° F. and let cool.

Mary Thomas (Mrs. Emory)

ANGEL PIE

graham cracker crust for 2 pies
No. 2 can crushed pineapple, chilled and drained
9 oz. Cool Whip
1 can Eagle Brand condensed milk
1/4 c. lemon juice
1 c. chopped pecans, lightly toasted at 350° F. for
5 to 10 min.

Mix and chill at least 2 hrs. Pour into crusts.

Mary Thomas (Mrs. Emory)

APPLE CHEESE PIE

1 c. sugar 1 qt. peeled, sliced apples
3/4 c. water baked 9 in. pie shell
juice 1 lemon 1 c. grated cheese

Combine sugar, water and lemon juice in saucepan and bring to a boil. Then add sliced apples and simmer covered, until apples are soft, stirring carefully and occasionally. Arrange apples in the baked pastry shell and sprinkle the grated cheese over the top. Place under broiler to toast cheese topping. Serve warm.

Kathryn Watson (Mrs. Wayne)

APPLE CRUMB PIE WITH SUGAR CRUMB TOPPING

2/3 c. granulated sugar	3/4 t. grated lemon rind
1/4 t. salt	1 T. butter
3/4 t. cinnamon	6-8 apples
1/4 t. nutmeg	unbaked pie shell

Blend sugar, salt, spices, lemon rind and butter. Toss apples in mixture. Arrange in pie shell.

SUGAR CRUMB TOPPING

3/4 c. brown sugar	3/4 c. flour
1/4 c. granulated sugar	1/4 t. salt
1/2 c. butter	

Blend sugars, flour salt and butter. Spoon topping over apples. Bake in hot oven 425° F. for 15 min. Reset oven temp. to 350° F. and bake 35-40 min. more. Use 9-in. pie pan.

Gay Nell Reich (Mrs. Elmo)

Similar recipe: Swaneda Cleckley (Mrs. M. A.)

APPLE CUSTARD PIE

3 lg. tart apples	1/2 pt. milk
1/2 c. sugar	nutmeg or cinnamon to taste
2 eggs	pastry

Peel, core and stew the apples with just enough water to prevent burning. Rub through a sieve, and add the sugar and spice. Beat the eggs, yolks and whites separately, add the yolks to the milk and stir in the flavored apples. Fold into this mixture the stiffly-beaten whites of the eggs. Line a deep pie plate with pastry. Pour in the filling and put strips of pastry lattice-fashion over the top. Bake in a moderate oven about 30 min.

Jane Bellamy (Mrs. W. G.)

APPLE PIE

pastry for 2-crust pie	1/4 t. salt
1 c. sugar	2 lbs. (about 6 c.) green
2 T. all-purpose flour	cooking apples, pared, cored
1 t. ground cinnamon	and sliced
1/2 t. nutmeg	3 T. butter or margarine

APPLE PIE (continued)

Combine sugar, flour, cinnamon, nutmeg and salt in bowl. Arrange 1/2 the apple slices in pastry lined pie plate. Sprinkle with 1/2 the sugar mixture. Repeat with remaining apples and sugar mixture. Dot with butter. Place top crust, with vents cut, over filling; seal; flute. Bake 40 min. at 425° F. or until golden brown.

Linda Davis (Mrs. Jerry)

APPLE PIE, FAVORITE

2 c. chopped tart cooking apples	
3/4 c. white sugar	
1 stick melted butter	1 t. cinnamon and/or your
1 T. flour	favorite apple pie
1 egg, well beaten	flavoring
	1/8 t. salt

Put apples in unbaked pie shell. Mix remaining ingred. and pour over apples. Bake at 350° F. until apples and crust are done. I prefer this as a 1-crust pie with "revels" (flour and butter mixture) on top instead of a top crust.

Swaneda Cleckley (Mrs. M. A.)

FRESH BLUEBERRY OR STRAWBERRY PIE

1 pt. berries	dash cinnamon
3/4 c. sugar	dash salt
1/2 c. water	1 T. lemon juice (added after
1 heaping T. corn starch	mixture is cooked)

In saucepan, crush 1/3 to 1/2 of berries with potato masher. Cook crushed berries, sugar, water, corn starch, cinnamon and salt until clear and thick (about 5 min.). Add lemon juice and whole berries while mixture is hot. Pour into baked pie shell. Chill. Add whipped cream or ice cream, if desired.

Florence Fulp (Mrs. Guy)

BLUE RIBBON BUTTERSCOTCH PIE

6 T. butter	3 T. flour
2 c. light brown sugar	1/8 t. salt

BLUE RIBBON BUTTERSCOTCH PIE (continued)

1/2 c. light cream	3 eggs
2 c. milk	1/4 t. vanilla
1/4 c. corn starch	1 10-in. baked pie shell

Melt butter in skillet. Add sugar and cream. Bring to a boil and cook for 4 min., stirring constantly. Scald 1 c. milk. Mix together the corn starch, flour and salt. Stir in gradually the remaining 1 c. cold milk. Stir until smooth. Add the scalded milk to the brown sugar mixture; then add the corn starch and milk mixture. Cook until thickened, stirring constantly. Pour into the top of a double boiler. Separate eggs. Beat the yolks slightly and add a little of the pudding mixture to the yolks. Then stir the yolks into the pudding mixture. Cook over hot water 2 to 3 min. or until completely thickened, stirring constantly. Remove from heat, add vanilla and pour into the baked, cooled pie shell. Cool. For the meringue, use 3 to 5 egg whites (at room temp.), allowing 2 T. sugar for each white. Beat whites until foamy. Add 1/8 t. cream of tartar (3 egg whites) or 1/4 t. (5 egg whites). Add sugar gradually, a T. at a time, beating until the whites stand up in peaks with the tips just bending over. Spread on cooled filling, making sure the meringue touches the edge of the crust. Bake 325° F. for 15-20 min.

Hattie Newsom (Mrs. R. W.)

Hint: When beating egg whites, add 2 T. cold water. It will double the amt. of meringue you will have.

Mae Riggs (Mrs. Elmer)

BANANA PIE (QUICK)

1 pkg. lady fingers
1 pkg. instant vanilla pudding mix
1 pkg. Dream Whip
bananas

Line pie plate with lady fingers cut in 1/2. Also sides. Slice bananas over this. Fill with pudding. Top with Dream Whip.

Mary Thomas (Mrs. Emory)

BUTTERMILK PIES

3 c. white sugar	1 t. vanilla or lemon extract
6 T. flour	(lemon is better)
4 eggs	1 stick margarine, melted
2 c. buttermilk	

Mix thoroughly and bake in 400° F. oven for 25 min. or until done. Makes 3 8-in. pies.

Carolyn Westbrook (Mrs. Roy)

CHERRY CREAM CHEESE PIE

1 15-oz. can sweetened condensed milk (not evaporated)
1 8-oz. pkg. cream cheese
1 t. vanilla extract
1/3 c. freshly squeezed lemon juice
1 21-oz. can cherry pie filling
1 graham cracker crust

Soften cream cheese and beat until fluffy. Add milk slowly while beating. Add lemon juice and beat. Pour filling into crust. Chill several hrs. and then top with cherries, strawberries, blueberries or any kind of fruit.

Margaret Carter (Mrs. Ralph)

CHERRY OR STRAWBERRY PIE

graham cracker crust
1 can cherries or pkg. strawberries
1 pkg. Dream Whip
1 c. confectioner's sugar, 4X
1 pkg. cream cheese, lg.

Whip Dream Whip as directed on pkg. Cream the cheese and confectioner's sugar. Fold in Dream Whip. Pour into crust. Add cherries or berries on top. If strawberries are used, separate juice from berries. Thicken. Add to berries and place in refrigerator while preparing other ingred. Use 2 T. corn starch to 2 c. juice for thickening. This will be enough filling for 2 to 3 pies. Store in refrigerator.

Dorothy Meade (Mrs. Leonard)

CHOCOLATE PIE I

6 Hersey Almond Candy Bars	1 graham cracker or vanilla
1/2 c. milk	wafer crust
20 lg. marshmallows	1 t. vanilla
1/2 pt. whipping cream (or whip mix)	

Melt marshmallows and candy bars in milk in a double boiler. Cool. Whip cream and fold into cooled mixture. Pour into crust and chill.

Kathrine Shore (Mrs. B. Clyde)

CHOCOLATE PIE II

3 c. granulated sugar	1 t. vanilla
pinch salt	1 tall can evaporated milk
7 T. cocoa	(undiluted)
4 eggs	1 stick margarine, melted
	2 c. flaked coconut

Mix sugar, salt and cocoa together. Add eggs and mix well. Stir in vanilla and milk. Add melted margarine; then coconut. Pour into 2 unbaked pie shells. Bake 350° F. about 40 min. or until firm. A c. of nuts for each pie may be added if desired.

Flora Mickey (Mrs. Oscar)

CHOCOLATE PIE III

4 egg yolks	1/2 stick butter, melted
1 c. sugar (heaping)	1 t. vanilla
1 1/2 c. condensed milk	pinch salt
2 T. cocoa	

Cream together yolks of egg and sugar. Add other ingred. gradually. Pour in uncooked pie shell. Cook at 325° F. for 30-40 min. or until firm in center. Make meringue out of egg whites and sugar. Cover pie and place under broiler until golden brown. Makes 2 9-in. pies.

Ann Gupton (Mrs. Davis)

Similar recipe: Betty Fox (Mrs. Richard)
Florence Fulp (Mrs. Guy)

CHOCOLATE PIE IV

1 box chocolate jello pudding (not instant)
1/4 c. sugar
1/2 sq. chocolate 2 c. milk
2 egg yolks, slightly beaten 2 T. butter

Mix pudding and sugar. Add egg yolks. Add milk sm. amt. at a time. Add chocolate. Cook over low heat until mixture comes to a full boil. Cool 5 min. Add butter.

Topping: Beat 2 egg whites. Fold in 1/4 c. sugar. Bake at 425° F. 5-10 min.

Connie Davis (Mrs. Bernard)

CHOCOLATE CREAM PIE

3 sqs. unsweetened chocolate	1/2 t. salt
2 1/2 c. milk	2 egg yolks, slightly
1 c. sugar	beaten
6 T. flour	2 T. butter
1 baked 9-in. pie shell	1 t. vanilla
2 egg whites	4 T. sugar

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary beater until blended. Combine sugar, flour and salt; add gradually to chocolate mixture and cook until thickened, stirring constantly; then continue cooking about 10 min., stirring occasionally. Pour sm. amt. over egg yolks, stirring vigorously. Cook 2 min. longer. Remove from boiling water, add butter and vanilla. Cool. Turn into pie shell. Make meringue topping with egg whites and sugar, pile lightly over filling and brown in oven.

Emma Thomasson (Mrs. Shelby)

GERMAN SWEET CHOCOLATE PIE

1 pkg. 4-oz. Baker's German Sweet Chocolate
1/4 c. butter
1 2/3 c. (14 1/2 oz.) can evaporated milk
1 1/2 c. sugar

GERMAN SWEET CHOCOLATE PIE (continued)

3 T. corn starch
1/8 t. salt
2 eggs
1 t. vanilla
1 unbaked 10-in. pie shell
1 1/3 c. Baker's Angel Flake Coconut
1/2 c. chopped pecans

Melt chocolate with butter over low heat. Stir until blended. Remove from heat. Gradually blend in milk. Mix sugar, corn starch, salt. Beat in eggs and vanilla. Gradually blend in chocolate mixture. Pour into pie shell. Mix coconut and pecans. Sprinkle over filling. Bake at 375° F. for 45 min. or until top is puffed. (Filling will be soft, but will set while cooling). Cool at least 4 hrs. before serving.

Blanche Whitt (Mrs. Sam)

QUICK AND EASY CHOCOLATE PIE

1 stick butter
1 oz. unsweetened chocolate
1 c. sugar
2 eggs, beaten
1 t. vanilla

Melt butter and chocolate in saucepan. Add sugar, eggs and vanilla. Mix well. Pour into unbaked pie shell. Bake 30 min. at 350° F. Cool and top with whipped cream.

Florence Fulp (Mrs. Guy)

COCONUT CUSTARD PIE

Beat together 1/2 stick margarine, 1 c. sugar and 1/2 c. buttermilk. Mix 2 eggs, beaten, 1 c. dry coconut and 1 t. vanilla. Put in unbaked pie shell and bake at 350° F. for 35-40 min.

Jane Bellamy (Mrs. W. G.)

HILDA'S DELICIOUS COCONUT PIES

1 stick butter or margarine	1 c. buttermilk
2 c. white sugar	2 t. vanilla
4 eggs, beat well until frothy	2 c. (7 oz. can) angel flake coconut

HILDA'S DELICIOUS COCONUT PIES (continued)

Melt, over low heat, butter or margarine in saucepan lg. enough for mixture. Add sugar and cream well. Add vanilla, eggs (beaten together until frothy, a must to have good pies), buttermilk, and coconut; mix well. Pour into 2 unbaked pie shells and bake on lowest rack at 350° F. for 35-40 min. Makes 2 pies.

Florence Fulp (Mrs. Guy)

Similar recipe: Gertrude Trivette (Mrs. Donald)

IMPOSSIBLE COCONUT PIE

3/4 stick margarine	4 eggs
1/2 c. flour	2 c. sweet milk
1 3/4 c. sugar	1 c. coconut
1 t. vanilla	

Mix all ingred. well. Pour into greased pie pan. Bake at 350° F. until browned. This makes its own crust and is easily removed from pan when served. Makes 2 pies.

Doris Segraves (Mrs. Joseph)

Flora Mickey (Mrs. Oscar)

CUSTARD CREAM PIES

2 egg yolks	1/2 c. sugar
1 c. milk	1 T. butter
3 T. flour or 2 T. corn starch	pinch salt

Mix sugar, butter, salt and flour. Add milk. Heat until mixture is hot. Pour over beaten egg yolks. Put back over burner and cook until thick. Use 2 egg whites for meringue with 1/4 c. sugar, 1/8 t. cream of tartar.

Makes: Banana pudding base

Lemon custard - add 1/2 c. lemon juice when thickened.

Pineapple - add 1 sm. can crushed pineapple

Coconut - add coconut to taste

Chocolate - add 1 1/2-2 T. cocoa

Mary Thomas (Mrs. F. J.)

EGG CUSTARD PIE

Make your favorite pastry recipe, line pie pan and freeze. (Do not bake before freezing.)

1/2 c. sugar	1 c. half and half (I
1 T. flour	prefer cream as it
4 eggs	makes a much better
1 t. vanilla	custard.)
nutmeg	

Blend sugar and flour. Add eggs, milk and vanilla along with nutmeg and blend well. Pour into frozen crust and dust with nutmeg. Bake at 400° F. for 25-30 min. or until custard is firm. If you wish to serve custard to a lg. group, make up the recipe doubling the amts. shown above and bake in pyrex custard cups. It may be served in the cups topped with whipped cream or topping and decorated with mint, half a cherry and parsley or nuts. Some enjoy it with a mint sauce.

Swaneda Cleckley (Mrs. M. A.)

Similar recipe: Florence Fulp (Mrs. Guy)

FUDGE PIE

2 c. sugar	4 eggs, well beaten
1/2 c. cocoa	4 T. milk
1 stick butter or margarine, melted	1 t. vanilla

Mix together and pour into unbaked shell. Bake for 25-30 min. at 350° F.

Dorothy Meade (Mrs. Leonard)

FRUIT TOP CHEESE PIE

1 c. cornflake crumbs (takes several c. of whole flakes to get 1 c. of crushed ones)	
2 T. sugar	
3 T. melted margarine	
1 pkg. 8-oz. cream cheese	1/2 c. sugar
2 eggs	2 t. lemon juice
1 can pie filling (I prefer cherry)	

FRUIT TOPPED CHEESE PIE (continued)

Mix crumbs, sugar and margarine and pat into 9-in. pan. Bake 350° F. 10 min. Beat cheese until fluffy. Beat in 1/2 c. sugar and eggs. Stir in lemon juice. Bake 20 min. in shell. Cool and top with fruit.

Dorothy Andrews (Mrs. W. H.)

HAWAIIAN PIE OR TROPICAL PIE

2 baked pie shells or crushed crumbs
1/2 c. sugar
3 T. flour
1 can No. 303 crushed pineapple
3-4 bananas
1/2 - 3/4 c. nuts
1/2 pt. whipping cream or 1 pkg. Dream Whip
1 can flaked coconut

Mix sugar and flour, add pineapple and juice. Cook over med. heat, stirring until it comes to a boil. Remove from heat and let cool. Slice bananas into cooled shell. Sprinkle with nuts. Pour pineapple mixture over bananas and nuts. Prepare whipped cream. Blend coconut into whipped cream and spread over pie.

Doris Segraves (Mrs. Joseph)
Margaret Clodfelter (Mrs.
Robert)

KENTUCKY DERBY PIE (Jiffy)

Melt 1 stick of butter or margarine and cool in the pan. Add 1 c. of sugar, 1/2 c. flour, 1 t. vanilla, 2 eggs slightly beaten, 3/4 c. chocolate chips and 1 c. chopped pecans. Place mixture in an unbaked pie shell. Bake in an oven preheated to 350° F. for 30 min.

Sarah Genung (Mrs. Wilbur)

LEMON PIE I

4 eggs
1 c. sugar
Beat egg yolks, add half of the sugar, juice and
1 lemon, juice and rind
dash salt

LEMON PIE I (continued)

grated rind of lemon. Cook over low heat until thick. Cool. Beat egg whites until stiff but not dry. Add remainder of sugar while beating whites. Combine cooked mixture with half of the beaten whites. Pour into baked pie shell. Use remainder of whites for the meringue. Brown in oven.

Sara McLendon (Mrs. H. M.)

LEMON PIE II

2/3 c. white sugar	1/4 c. lemon juice
1/4 c. flour	1 t. lemon rind
1 c. white Karo	1/4 t. lemon flavoring
3 eggs, slightly beaten	3 T. butter, melted

Pour into unbaked pie shell. Bake at 400° F. for 10 min. Then bake at 325° F. until done.

Gertrude Trivette (Mrs. Donald)

LEMON PIE III

3/4 c. sugar	yolks of 2 eggs
3/4 c. boiling water	3 T. lemon juice
2 T. corn starch	grated rind of 1 lemon
2 T. flour	1 t. butter

Mix sugar, flour and corn starch. Pour boiling water over this. Cook until smooth in double boiler. Add beaten eggs, lemon juice and butter. Cook until thickened. Put in baked pie crusts. Beat egg whites until stiff. Add 2 t. sugar and cover the top. Bake at 400° F. until lightly browned.

Mary Thomas (Mrs. F. J.)

LEMON CHESS PIE

(Makes 1 lg. or 2 sm. pies)

2 c. white sugar	4 eggs
1/2 stick butter or margarine	some grated rind if
3 1/2 T. lemon juice	fresh lemons used

LEMON CHESS PIE (continued)

Cream sugar and butter or margarine. Add lemon juice and eggs, 1 at a time. Mix well and pour into 1 lg. uncooked pie shell or 2 sm. shells at 375° F. for 10 min. and 325° F. for 20-25 min.

Florence Fulp (Mrs. Guy)

LEMON CHIFFON PIE

1 T. gelatin (plain)	4 eggs
1/4 c. water	1 t. grated lemon rind
1 c. sugar	1/2 pt. heavy cream
1/2 c. lemon juice	1 baked pie shell
1/2 t. salt	

Dissolve gelatin in water and let stand. Combine 1/2 of the c. of sugar, lemon juice, salt and lemon rind. Add to well beaten egg yolks. Cook over hot water until thick. Add gelatin mixture and cool. Whip egg whites until stiff. Add the remaining 1/2 c. sugar slowly. Beat cream. When custard has cooled beat with egg beater, then fold in egg whites. Fold in whipped cream. Fill shell and chill before serving.

Sara McLendon (Mrs. H. M.)

LEMON PARTY PIE

Combine contents of pkg (lemon pie filling), 2/3 c. sugar, 1/4 c. water in saucepan. Mix in 3 egg yolks. Then add 2 c. water. Cook and stir to a full boil - about 5 min. Cool 5 min.; blend in 2 T. each lemon juice and butter. Pour into a cooled baked 9-in. pie shell. Beat 3 egg whites until foamy. Gradually beat in 6 T. sugar, beating to stiff peaks. Spread over the filling. Bake in a hot oven 425° F. 5-10 min. or until meringue is lightly brown. Cool.

Connie Davis (Mrs. Bernard)

LEMON RUB PIE

1 3/4 c. sugar	1/4 c. milk
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LEMON RUB PIE (continued)

1 T. self-rising flour	2 T. grated lemon rind
2 T. self-rising corn meal	1/4 c. lemon juice
4 whole eggs, unbeaten	2 unbaked 9-in. pie
1/4 c. butter or margarine, melted	shells

Heat oven to 375° F. Combine sugar, flour and corn meal. Add eggs, melted butter, milk, lemon rind and lemon juice. Beat with egg beater until blended. Pour into unbaked pie shells. Bake 35-40 min. or until top is very brown.

Doris Segraves (Mrs. Joseph)

OATMEAL PIE

(Looks and tastes like pecan pie)

1 stick butter, melted	1 t. vanilla
1 c. sugar	3 eggs, beaten
1 c. white syrup	1 c. oatmeal, uncooked
dash salt	

Melt butter in saucepan and into same pan add remaining ingred., adding eggs last so as not to cook them. Pour into 2 unbaked pie shells. Bake at 350° F. 40-45 min. 1 c. coconut may be added. Makes 2 pies.

Sharron Jones (Mrs. Robert)

PARFAIT PIE

For Strawberry Pie

1 8-9 in. cooled pie shell
1 c. boiling water
1 pkg. lemon gelatin (3 oz.)
1 pt. vanilla ice cream
1 1/2 c. fresh sliced strawberries

Dissolve gelatin in boiling water; add ice cream cut in chunks and stir immediately until dissolved. Chill until mixture begins to thicken, about 5 min. Fold in strawberries. Pour into cooled pie shell. Decorate with whole berries, brush with heated strawberry jelly. Chill well before serving.

PARFAIT PIE (continued)

Variations:

For Lemon Parfait Pie use 1 t. grated lemon rind and 3 T. lemon juice for the last 2 ingred.

For Pineapple Parfait Pie use lime or lemon gelatin (3 oz.) and 1 No. 2 can crushed pineapple.

For Blueberry Parfait Pie use 1 1/2 c. fresh blueberries instead of the strawberries.

For Fresh Peach Parfait Pie use 1 1/2 c. fresh peaches and 3 T. lemon juice.

Swaneda Cleckley (Mrs. M. A.)

PEACH PIE

Combine 1 c. sugar and 1/4 c. corn starch. Add 2 T. white Karo syrup and 1 c. water. Bring to a boil. Add 1 3-oz. pkg. peach gelatin (if you can find it) otherwise use apricot gelatin and dissolve. Cool until it begins to thicken. Watch so it does not congeal. While the custard is cooling, slice ripe peaches into a baked pie shell or a graham cracker crust. When custard begins to thicken pour over fruit in pie shell. Chill until set. Serve with whipped cream, or ice cream or Cool Whip, whichever you prefer. Use same procedure and use strawberry gelatin and strawberries.

Sara McLendon (Mrs. H. M.)

PECAN CRUMB PIE

1/2 c. eggs (about 3)	1/2 c. chopped pecans
1 c. sugar, divided	2 T. butter or margarine,
2 c. graham cracker crumbs	melted
1/4 c. flour	1 t. vanilla
1 t. baking powder	1/4 c. apricot jam
	1/2 c. heavy cream, whipped

Beat eggs until very light with 1/2 c. sugar. Combine remaining sugar with crumbs, flour, baking powder and pecans. Add butter, vanilla and beaten eggs and mix lightly. Pour into a buttered 9-in. pie plate. Bake in a moderate oven 350° F. 30-35 min. Cool. Serve

PECAN CRUMB PIE (continued)

garnished with apricot jam and cream. Makes 1 9-in. pie.

Jane McGavran (Mrs. Merrill)

PECAN PERFECTION PIE

1/3 c. butter	1 c. chopped pecans
1/2 c. light brown sugar	1 c. light corn syrup
1/2 t. vanilla	1/2 c. milk
3 eggs	2 T. flour
1/4 t. salt	1 unbaked pie shell

Cream butter with sugar and flour. Add pecans. Combine eggs, syrup, salt, milk, vanilla and add to sugar mixture. Mix well. Pour into unbaked pie shell. Sprinkle top thickly with whole or chopped nuts. Bake in hot oven 400-450° F. for 10 min. Reduce heat to moderate oven 350-375° F. and bake for 30 min.

Swaneda Cleckley (Mrs. M. A.)

PECAN PIE

1 c. Karo syrup, dark	1 c. pecans
1/2 c. sugar	1/2 t. salt
3 eggs, slightly beaten	1 t. vanilla

Mix well and pour into unbaked pie shell. Bake for 45 min. in a 375° F. oven.

Dorothy Meade (Mrs. Leonard)

Similar recipe: Use 2 eggs and 1/2 c. dark Karo, and 2 T. butter.

Florence Fulp (Mrs. Guy)

SOUTHERN PECAN CHESS PIE I

1 stick margarine	2 T. milk
1 c. brown sugar	1 t. vanilla
1/2 c. white sugar	1 c. nuts
1 T. flour	2 eggs
1/4 t. salt	1 T. corn syrup

Melt margarine. Mix brown sugar, white sugar and flour

SOUTHERN PECAN CHESS PIE I (continued)

Add margarine and milk and mix. Add vanilla, eggs, salt and nuts. Mix well before making pie crust. Bake at 350° F. Reduce to 325° F. after golden brown. Filling will be slightly shaky when done.

Marie Choplin (Mrs. Tommie)

SOUTHERN PECAN PIE II

1 c. sugar	3 eggs, well beaten
1/2 c. corn syrup	1 c. pecan halves
1/4 c. butter, melted	1 unbaked 9 in. pie shell

Mix sugar, syrup and butter. Add eggs and pecans. Mix well. Fill unbaked pie shell with mix and bake in 400° F. oven for 10 min. and reduce heat to 350° F. and continue baking another 30-35 min. Yields 1 9-in. pie.

Kathryn Steelman (Mrs. Harry)

PUMPKIN CHIFFON PIE

1 T. gelatin	1/2 t. ginger
1/4 c. cold water	1/2 t. allspice
1 c. brown sugar	1 1/3 c. cooked pumpkin
1/2 t. salt	3 egg yolks
1/2 t. cinnamon	1/2 c. milk

Soak gelatin in water. Mix brown sugar, salt, spices in top of double boiler. Stir in pumpkin. Beat egg yolks well, add milk to yolks and stir in pumpkin mixture. Cook until pumpkin thickens, stirring frequently. Remove from heat. Stir in gelatin. Cool until mixture begins to set, 15-20 min. Beat mixture until fluffy with rotary beater. Make stiff meringue from 3 egg whites, 1/4 t. cream of tartar, and 6 T. sugar. Fold into pumpkin mixture and then into 2 baked pie shells. Chill 2 hrs. before serving. Top with whipped cream.

Betty Fox (Mrs. Richard)

PUMPKIN PIE

2 c. pumpkin	1/2 T. ginger
1 c. sugar	1/2 T. nutmeg
2 eggs	1 T. cinnamon
1 c. milk	

Mix all ingred. together well. Bake in an unbaked pie shell at 350° F. until done.

Norma Segraves (Mrs. Davis)

Similar recipes: Gay Nell Reich (Mrs. Elmo), Edith Kudelka (Mrs. Mike), Betty Wooten (Mrs. Calvin), Mae Riggs (Mrs. Elmer) - she uses a crumb topping.

CRUNCH TOPPING FOR PUMPKIN PIES

1/2 c. pecans	2 T. brown sugar
1 T. shortening	1 1/2 t. grated orange rind

Bake 15 min. after putting on cooked pie.

Mary Thomas (Mrs. Emory)

RHUBARB PIE

1 c. sliced rhubarb	1 T. butter
1 c. sugar	1 c. milk
2 eggs	pinch ginger or vanilla
1 T. flour	

Cut rhubarb into sm. pieces. Mix with sugar and flour. Put in pastry lined pan. Beat egg yolks. Add milk, flavoring and melted butter. Pour over rhubarb. Bake until firm. Cover with meringue made with 2 T. confectioner's sugar and 2 stiffly beaten egg whites.

Louise Fansler

STRAWBERRY PIE I

1 c. water	3/4 c. sugar
2 T. corn starch	

STRAWBERRY PIE I (continued)

Cook together until it gets like jelly. Then add 1/2 sm. pkg. strawberry jello. Let cool. Add 1 pt. strawberries. Put in cooled baked pie shell. Put in refrigerator. Add whipped cream topping before serving.

Fern Hunter (Mrs. Moir)

STRAWBERRY PIE II

3 T. strawberry jello	3/4 c. sugar
2 T. flour	3/4 c. water
(3 T. for frozen berries)	2 c. strawberries (halved, if large)

Mix together the jello and flour. Stir in sugar; add water. Bring to boil and let thicken a little. (If you want it real thick, let it boil a little longer, stirring constantly.) Remove from heat, and stir in the berries. Pour into baked pie shell. Chill 3-4 hrs. Serve with whipped cream or ice cream.

Edith Kudelka (Mrs. Mike)

STRAWBERRY PIE III

1 qt. fresh strawberries
2 c. strawberries and 1 c. sugar, mashed up
1/2 t. baking powder
3 T. corn starch
few drops red food coloring

Stir over med. heat until thicken, about 10 min. Bake 1 9-in. pie shell and let cool. Spread it with an 8 oz. pkg. of cream cheese. Take remainder of berries and put over cream cheese. Spoon filling over this; then chill. Before serving cover with whipped cream.

Fern Hunter (Mrs. Moir)

GLAZED STRAWBERRY PIE

1 9-in. baked crust
1 qt. berries (sliced or whole)

GLAZED STRAWBERRY PIE (continued)

Mix 1 1/2 c. sugar with 1/2 c. cold water. Mix 1/4 c. corn starch and 3/4 c. water. Combine both mixtures; then add 1/8 t. salt, 1 T. lemon juice, 1/2 stick soft butter. Add red food coloring to make bright red. Bring to boiling and cook until thickened. Add berries and cool completely. Pour into pie shell. Top with whipped cream.

Etta Ives (Mrs. Hubert)

SWEET POTATO PIE

2 eggs	1 c. milk
1 c. sugar	2 T. butter or margarine
1 t. salt	1 1/2 c. cooked, mashed
1/8 t. ground nutmeg	sweet potatoes
1 t. ground cinnamon	1 unbaked 8-in. pie shell

Beat eggs slightly; add sugar, salt, spices and milk. Add butter or margarine to mashed sweet potatoes and blend with milk and eggs mixture. Pour into unbaked pie shell and bake at 450° F. for 10 min. Reduce heat to 350° F. and bake for 30-40 min. or until filling is firm. Yield 1 8-in. pie.

Grace Lackey (Mrs. L. W.)

GRATED SWEET POTATO PIE

raw sweet potatoes	1 c. sugar
1/2 t. vanilla	1 egg
2 c. milk	

Mix above together. Beat. Grate enough potatoes into mixture to make slightly thick. Sprinkle with sugar, dot with butter. Bake at 400° F. until knife inserted in middle comes out clean.

Etta Ives (Mrs. Hubert)

CHESS TARTS FILLING I

1 box brown sugar	4 T. cream or dairy milk
1 stick butter	4 beaten eggs
2 T. flour	1 T. vanilla
1/2 t. salt	1 t. rum

CHESS TARTS FILLING I (continued)

Cream butter well, add sugar and flour. When creamy, add beaten eggs, milk, vanilla, rum and salt. Be sure to stir filling from bottom of bowl as you fill unbaked tart shells. Fool-proof pastry is excellent for tart shells.

Kathrine Shore (Mrs. B. Clyde)

TART FILLING II

(Makes 12 tarts)

Beat 3 eggs. Add 2 c. brown sugar, 1 lump of butter, size of egg, and blend thoroughly. Add 1 t. vanilla. Pour into pastry lined tart pans. Bake at 375° F.

Pearl Styers

NOTES



Sketched by Helen Bergen

This is a sketch of God's acre at Bethabara where all are equal in God's sight.

On March 26, 1758 the first Easter Sunrise Service in North Carolina was held here at Bethabara beside the tiny grave of Anna Maria Opiz.

The first three children born in the Bethabara village died in infancy and were the first of the settlers to be buried there.

The graveyard is laid out in sections. There are separate sections for small boys, small girls, single sisters, single brothers, married sisters, and married brothers.

Many cedar trees in the graveyard date back to the early settlers.

Recipes From Around The World

IN CHRIST THERE IS NO EAST NOR WEST

In Christ there is no East nor West
In Him no South nor North;
But one great fellowship of love
Thro'out the whole wide earth.

John Oxenham, 1908

FOREIGN DISHES

ARMENIAN

ARMENIAN COOKIES

1/2 lb. butter
4 eggs

1 c. sugar

Mix the above ingred. thoroughly. Add all-purpose flour to make a stiff dough. Roll out and cut in different shapes. Bake in moderate oven 325° F. 12 min.

Rita Story

DOLMA

(Stuffed Grapevine Leaves)

1/2 c. olive oil (do not substitute)
1 c. rice
1 T. lemon juice

salt and pepper
12 oz. jar grapevine leaves

Add rice to olive oil in frying pan and fry until rice is brown. Remove from heat. Add salt, pepper and lemon juice. Wash grapevine leaves thoroughly to remove all brine. Separate leaves carefully. Place 1 T. of the rice filling on underside of leaf. Starting at base, fold over and fold in sides, rolling tightly toward point. Arrange Dolmas in layers in a pan with a rack in the bottom to keep from burning. Cover Dolmas with water and add 1/3 c. more olive oil. Bring quickly to a boil, lower heat and simmer 45 min. Can be served hot or cold.

Rita Story

EGGPLANT SALAD

1 lg. eggplant
1 sm. onion, chopped
salt and pepper

1/2 c. olive oil (do not substitute)
1 1/2 T. vinegar

Can be garnished with chopped parsley, tomato wedges

EGGPLANT SALAD (continued)

and black olives. Bake eggplant in a moderate 350° F. oven for about 1 hr. or until soft. Remove skin and chop flesh. In a bowl combine eggplant, onion, salt, pepper, olive oil and vinegar and mix well.

Rita Story

PLAKI

2 cans navy or great northern beans
1 can carrots, drained
1 onion (optional)
1/4 c. olive oil (do not substitute)
1 t. garlic salt
1 t. parsley flakes
salt and pepper to taste
1 can tomatoes, drained

Put all ingred. in a big pot, bring to a boil, then simmer for at least 45 min. (This is a modern version of a very old Armenian recipe.)

Rita Story

BOHEMIAN

KOLACHY

1 sm. pkg. cream cheese	1 c. flour
1 stick margarine	dash salt

Cream cheese and margarine together. Add flour and salt. Refrigerate awhile. Roll out on lightly floured board 1/8 in. thick. Put about 1 t. prune or apricot filling on top of each cookie. Bake 400° F. 10 min. or until lightly browned.

Mary Thomas (Mrs. Emory)

BRAZILIAN

BEEFSTEAK

2 lbs. beef round steak sliced 3/4 in. thick

BEEFSTEAK (continued)

1/4 c. flour	3/4 c. chopped onion
1 t. salt	1 1/2 c. solid pack tomatoe
1/8 t. fresh ground pepper	1 c. chicken or beef stock
4 T. cooking oil	1/2 c. peanut butter

Cut steak into 6 servings. Mix flour with salt and pepper and coat meat with flour. Heat oil in lg. skillet and brown meat on both sides. Remove meat and sauté onion until tender, but not browned. Return meat to skillet. Add tomatoes and stock. Cover and cook over low heat 15 min. Stir in peanut butter and continue cooking 15 min. or until meat is tender. Serve with rice. Makes 6 servings.

Jane McGavran (Mrs. Merrill)

CHINESE

BEEF AND RICE

3-4 c. rice	1 c. boiling water
3 T. oil	3 scallions in 1 1/2 in.
1 garlic sliver	pieces
1/2 t. salt	1/2 c. mushrooms
1/4 t. pepper	2 t. corn starch
1 lb. ground beef	4 T. cold water
3 T. soy sauce	4 eggs

As soon as rice is cooked, heat oil, mash in garlic, salt and pepper, sauté the beef. Add soy sauce, boiling water, scallions and mushrooms; boil. Cook and stir 3 min. Mix corn starch and water, stir into pan and cook until sauce is thickened. Place hot rice in 2 qt. casserole; pour sauce over rice. Make 4 depressions and break an egg into each. Cover the dish at once. The eggs cook in the hot rice and sauce.

Linda Schowalter (Mrs. Paul)

CHINESE BEEF

1 1/2 lb. flank steak	1 t. salt
2 T. olive oil	1 t. pepper

CHINESE BEEF (continued)

2 T. celery, minced	1 bell pepper, minced
1 T. onion, minced	3 tomatoes, quartered
1/2 c. soy sauce	bean sprouts
1 1/2 T. corn starch	cooked rice
1 c. water	

Cut steak across grain into 1/2 in. slices, brown in oil. Add celery and onion and cook until clear. Add soy sauce. Mix corn starch in water; add salt and pepper. Pour corn starch on top of meat mixture, stirring constantly. Add more water if needed. Cook gently for 1 hr. Add tomatoes, green pepper and bean sprouts 15 min. before serving over rice.

Linda Schowalter (Mrs. Paul)

CHINESE CHEWS

1/2 c. butter	1/4 c. cut up dates
1 c. brown sugar	1 T. chopped raisins
2 eggs	1 T. flaked coconut
1/2 c. chopped mixed nuts	3/4 c. flour

Cream the butter and sugar until light and fluffy. Add the eggs, nuts, dates, raisins and coconut. Mix well. Add the flour and beat until blended. Bake in a wax paper lined 8x8x2 in. baking pan in a moderate oven 350° F. for 40 min. While still warm, cut into 2-in. sqs. Yield: 16 sqs.

Jane McGavran (Mrs. Merrill)

FRIED CHICKEN

1 chicken, cut into sm. pieces	
1 green onion, chopped	5 T. corn starch
1 t. ginger	2 T. soy sauce
1 piece garlic, chopped	2 T. wine

Mix in a bowl the green onion, garlic, ginger, soy sauce and wine. Then put in the chicken and soak for 30 min. Place cooking oil into a frying pan and make hot. Take the chicken from the sauce and drain and

FRIED CHICKEN (continued)

dip into corn starch. Then place into cooking oil and fry at med. temp. until well done.

Yoneko Pence (Mrs. Thomas)

LAH PAI KWAT

(Sweet-Sour Dry Cooked Ribs)

2 1/2 lbs. spare ribs	3 T. cider vinegar
2 c. water	2 T. corn starch
4 T. soy sauce	1/2 c. water
1 t. salt	1/2 sm. can pineapple chunks
1/4 c. sugar	(more if desired)

Cut ribs in convenient pieces, rather sm. Brown ribs, then put ribs in water, soy sauce, salt. Cover and simmer until tender. Mix sugar, corn starch, vinegar and 1/2 c. water. Add to pan of spare ribs. Stir and cook until gravy becomes clear and thick. Add pineapple chunks. Serve on rice. (Any fresh pork can be used for this cut into cubes or chunks.)

Flo Ryczek (Mrs. Walter)

SNOW PEAS

1/2 lb. pea pods (snow peas)
1/2 c. crab, shrimp, chicken or pork, cooked
1/2 sliced onion
1-2 soaked, cut up mushrooms
4 fresh mushrooms
2 celery stalks

Pan fry celery and onion in 1-2 T. oil. Add cooked meat for 1 min. Add pea pods and mix. Cook 1-2 min. (don't let pods get too soft). Add gravy and cook gently over med. heat for 2 min.

Gravy: Combine 1/2 t. salt, 1 t. sugar, 1 t. bourbon, 1 t. corn starch, 2 t. soy sauce and 4 1/4 c. water.

Linda Schowalter (Mrs. Paul)

FRENCH

QUICHE LORRAINE

(Good for brunch or dinner)

Line pie plate with short pastry dough. Rub soft butter over pastry. (Frozen pie crusts can be used.) Sprinkle on 1 lb. bacon slices grilled until just barely crisp, drained, broken into pieces. Top with 1 c. grated Swiss cheese and pour a custard of 4 eggs beaten with 2 c. heavy cream, a grating of nutmeg, a pinch of sugar, $\frac{3}{4}$ t. salt, $\frac{1}{2}$ t. dry mustard, a pinch of cayenne and plenty of fresh ground pepper. Bake at 450° F. 10-15 min., then reduce to 325° F. and bake until knife inserted in center comes out clean (25 min.). May freeze.

Sherry Jones (Mrs. Robert)

GERMAN

BUTTER COOKIES

2 $\frac{1}{2}$ sticks butter	1 egg yolk
1 c. sugar	3 c. flour (may add more
1 egg	if needed)

Melt butter until almost melted. Stir until butter gets smooth and foamy. Add eggs, flour, sugar and knead well. Place into bowl, cover with a towel and chill in refrigerator. Then form little round bars and form into sm. S shape. Again let stiffen; then dip upside into egg white and into confectioner's sugar. Preheat oven and bake 350° F. for 20 min.

Mary Thomas (Mrs. Emory)

RED CABBAGE

2 lbs. red cabbage, shredded	
1 med. onion, sliced	
2 mealy apples, peeled and sliced	
1 T. distilled vinegar	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ c. consomme	$\frac{1}{8}$ t. pepper
2 T. flour	$\frac{1}{4}$ c. red wine
1 lb. dark brown sugar	2 slices diced bacon

RED CABBAGE (continued)

Heat bacon until it is glassy, add the onions, shredded cabbage, vinegar, brown sugar, apples and salt. Cover tightly to simmer 25 min. Stir the consomme into the flour, also wine and pepper. Pour over the steamed cabbage and simmer 20 min. more

Mary Thomas (Mrs. Emory)

SAUERBRATEN

3-4 lbs. sirloin tip roast

Marinade:

1/2 c. water	1/4 t. Italian seasoning
1/2 c. red wine (Burgundy)	6 peppercorns
1 sliced lg. onion	1/2 lemon peel
2 stalks celery	2 cloves
2 sprigs parsley	2 T. sugar
1 sliced leek	2 t. salt

Mix marinade together and simmer covered for 30 min. Cool. Place meat in non-metallic bowl and cover with marinade. Turn once a day for 3 days. Before cooking, drain and save marinade for this gravy: 2 T. butter, 3 T. flour, 1 chopped onion, 4 sliced mushrooms, 1 1/2 c strained marinade, 2 T. catsup, 1 T. dark brown sugar, 1/8 t. pepper and curry, 1 t. salt, 1 t. soy sauce, and 1/2 c. sour cream. Preheat roaster pan for 3 min. Melt butter, sear meat fat side first 6 min; then turn to other side, adding the onion and flour. Stir once in a while. Preheat oven to 375° F. Bake meat 1 hr. more, basting every 20 min.

Mary Thomas (Mrs. Emory)

GREEK

LEMON GRANITE

5 c. water
3 c. sugar (more if desired for sweeter product)
1 c. lemon juice
2 T. grated lemon peel

LEMON GRANITE (continued)

Pour the water into a bowl; slowly add to it 3 c. of the sugar; add the lemon juice. Stir well to dissolve the sugar. Test with a hydrometer or raw egg to see whether more sugar or water is indicated. If you do add more sugar, again stir completely to dissolve it. Add the lemon peel, mixing in well; add food coloring, if you wish. Pour into freezer trays and place in the freezer. Stir the mixture every 30 min. until it begins to set. Mix mixture fills about 6 trays and takes about 6 hrs. to freeze. Serve in parfait or other tall glasses.

Susan Thomas

HUNGARIAN

CHICKEN PAPRIKAS

1 med. onion, sliced	1 c. sour cream
3 T. Crisco	2 T. flour
1 frying size chicken, cut up	paprika
in pieces, salt and pepper	noodles

Sauté onion in Crisco about 5 min., sprinkle paprika lightly over onion slices. Add chicken pieces, brown slightly. Add about 1/2 c. water, cover skillet and simmer chicken until tender, about 45 min. Remove chicken pieces from pan. You may retain, or discard onion. Mix flour with sour cream in bowl, then stir this into juices in skillet, and stir constantly, over med. heat until thick. Add cooked noodles, chicken pieces. Heat and serve.

Mike Kudelka

CHOW CHOW

Coarsely chop cabbage, green pepper, onions and green tomatoes. Put chopped, raw vegetables in lg. pan, salt to taste, and let stand overnight. Next morning, squeeze vegetables with hands, and put in sterilized jars, packing tightly. Heat vinegar, water and mixed spices, to suit taste, let boil 5 min. Let cool 5 min. Then pour over chow chow in jars. Seal immediately.

CHOW CHOW (continued)

(This recipe was brought from Budapest, Hungary by Mrs. Rose Kudelka (my mother), when she came to this country in 1914.)

Mike Kudelka

NOODLE BAKE

3 c. fine noodles	1 t. Worcestershire sauce
1 clove garlic, minced	dash bottled hot pepper sauce
1/2 c. finely chopped onion	
1 T. butter or margarine	2 t. poppy seed
1 1/2 c. cream-style cottage cheese	
1 c. dairy sour cream	1/2 t. salt
	dash pepper

Cook noodles in boiling salted water until tender; drain. Meanwhile, cook garlic and onion in butter until tender, but not brown. Combine noodles and onion mixture with remaining ingred. Bake in a greased baking dish at 350° F. for 25 min. Serve with grated Parmesan cheese.

Mary Frances Fulk (Mrs. Oscar)

INDIAN

CABBAGE SALAD

1 1/2 c. finely chopped cabbage	salt, pepper, sugar to taste
3.4 c. crushed peanuts	
chopped parsley	2 t. lemon juice
1/2 c. shredded coconut	

Combine all ingred. except peanuts; add peanuts just before serving. Serves 6.

Mary Thomas (Mrs. Emory)

CHICKEN CURRY

Blend spices in blender: 1/8 t. cinnamon, 1/8 t. ground cloves, 1/2 t. coriander powder, 3 whole cloves garlic, 1 sm. piece of ginger (root). Add 1/2 c. buttermilk, 1 t. salt and a pinch of tumeric. Marinate 1 whole

CHICKEN CURRY (continued)

cut-up chicken in spices. Set aside. Brown 2 thinly sliced onions in 3-4 T. oil. Add 1/4 t. red pepper. Add the chicken and sauce and let it simmer. Add 1/2 c. water, 4 whole cloves, 1 stick cinnamon and 1-2 bay leaves. Blend 3-4 pieces of coconut and 1 can of tomatoes. Add to the chicken. Cook about 45 min. and serve over rice.

Linda Schowalter (Mrs. Paul)

CHICKEN PILAF

- | | |
|-------------------------------|-----------------------|
| 1 c. rice (raw) | 1 hard-boiled egg |
| 2 c. chicken stock | parsley for garnish |
| 1/2 c. cashew nuts | 1 T. shortening |
| 1/2 c. raisins | 1/2 c. chopped onion |
| 1 c. cooked and boned chicken | salt, pepper to taste |

Brown onion in shortening, add raisins, cashews, rice; brown (about 5 min.). Add chicken, continue cooking, stirring all the time; add hot stock, bring to boil on top of stove. Bake at 350° F. until water is absorbed (about 15 min.) Serve hot, garnish with slices of egg and with parsley. Serves 6. (Chicken may be substituted with lamb, beef, shrimp, cauliflower, potatoes, eggplant.)

Mary Thomas (Mrs. Emory)

KHAMAN KAKADI
(Cucumber Salad)

- | | |
|------------------------------|------------------------|
| 1 c. finely chopped cucumber | salt, pepper, sugar to |
| 1/2 c. crushed peanuts | taste |
| 2 T. chopped parsley | 2 T. lemon juice. |
| 1/2 c. shredded coconut | |

Combine all ingred. except the peanuts. Add peanuts before serving. Serves 4.

Mary Thomas (Mrs. Emory)

KOBICHI BHUJI
(Cabbage Fritters)

- 1/2 c. shrimp (cooked or canned)

KOBICHI BHUJI (continued)

1 c. shredded cabbage	juice 1/2 lemon
3/4 c. hushpuppy mix	1 onion, chopped
a little red pepper, curry powder, sugar, salt	oil for deep frying

Mix cabbage, onion, salt, sugar, pepper, curry powder, shrimp and hushpuppy mix; moisten with lemon juice and water, to a consistency where the mixture can be spoon dropped into hot oil until brown and crisp. Serve hot with Chutney.

Mary Thomas (Mrs. Emory)

PACHADI

(Mixed vegetable Salad with yogurt sauce)

3 cucumbers	minced parsley
2 carrots	hot mustard
6 sm. white radishes	salt, pepper, sugar to taste
1 onion	
2 tomatoes	1 c. yogurt

Prepare vegetables, keep aside. Make sauce by mixing last 3 ingred. Add to vegetables 1/2 hr. or so before serving. Garnish with minced parsley.

Mary Thomas (Mrs. Emory)

PURI

(Deep Fried Bread)

1 c. white flour	water enough to mix a heavy dough
1/2 t. salt	1 T. shortening

Mix shortening with the flour to make a crumbly mixture, add salt; add water gradually. Knead well and let stand 1/2 hr. Roll in sm. pancakes about 2 1/2 in. diameter and deep fry in smoking hot oil pressing down to make the puri puff. Fry on both sides until light gold in color; drain and serve hot. Good with honey poured over puri.

Mary Thomas (Mrs. Emory)

SHRIMP CURRY

1 lb. raw shrimp frozen or fresh	
3 med. size onions	3 t. curry powder
curry powder	3 t. lemon juice
1 c. grated coconut	1 ripe tomato

Brown sliced onion (save 1/2 c. for grinding), add shrimp and cook for about 5 min. Grind coconut, curry powder, onion, tomato and lemon juice in a blender and cook until the shrimp is cooked. There should be enough liquid left after cooking to serve with the rice (add water if required to allow enough liquid). (Chicken, lamb, beef may be substituted.) Serves 6.

Mary Thomas (Mrs. Emory)

WATANYACHE GOLE (Savory Green Peas)

1 pkg. frozen peas	a few pepper corns
1 T. shortening	salt, sugar to taste
1 T. chopped green pepper	lemon slices or lemon juice,
1/2 c. coconut	2 t.

Heat shortening, add green pepper. Cook for a few min.; add as much water as is required by instructions on pkg.; bring to a boil. Add peas; cooking time as required by instructions on pkg.; add seasoning. Serve hot with coarsely crushed coconut and pepper corns and slices of lemon. Serves 4.

Mary Thomas (Mrs. Emory)

ITALIAN

BACON AND FRESH SPINACH

4-5 slices bacon	salt and pepper to taste
1/2 sm. onion, cut sm.	
1 c. water	

Slightly brown onion in bacon. Cut sm. (1 in.); add salt and pepper, add water, bring to a boil, then cook

BACON AND FRESH SPINACH (continued)

5 min. on low heat. Then add fresh spinach. Cook just a few min., do not overcook; let stand awhile before serving.

Luray Spikula (Mrs. Russell)

BAKED RICE

1 c. regular rice

2 eggs

1 lg. can tomato sauce or Italian tomatoes

1/2 t. salt

1/2 t. pepper

1/2 sm. onion

1/2 t. oregano

1 t. Parmesan cheese

1 pkg. sliced Mozzarella

1 T. oil

Sauté onion, salt, pepper in oil. Add tomato sauce and cook 30 min. Cook rice in salted water until tender (not too soft). Beat eggs with Parmesan cheese, salt and pepper. Mix with rice and add sauce. Top with sauce and sprinkle on Parmesan cheese. Cut Mozzarella cheese in 2 in. sqs. cover top; sprinkle with a little oregano. Bake 375° F. for 20 min.

Luray Spikula (Mrs. Russell)

BEEF BAKE

2 lbs. beef chuck, cut about 1 in. thick

1 envelope onion soup mix

1 green pepper, chopped

1/4 c. onion, chopped

1 (16 oz.) can tomatoes

1/4 t. salt

dash black pepper

1 T. bottled steak sauce

1 T. corn starch

2 T. parsley, chopped

Arrange a long sheet (20 in.) heavy-duty aluminum foil on a shallow baking pan. Cut meat into serving-size portions and arrange on foil, slightly over lapping pieces. Sprinkle with soup mix, green pepper and onion. Drain and chop tomatoes, reserving liquid. Add the tomatoes, salt and pepper to meat. Combine tomato liquid, steak sauce and corn starch. Pour over meat and vegetables. Bring foil up over food and seal edges tightly with double folds. Bake at 350° F. for 2 hrs. Sprinkle parsley before serving. Good served over rice.

Judy Stanley Yokeley (Mrs. Steven)

BROCHOLI

1 lg. slice top round steak, sliced very thin
1/2 box bread crumbs
1 egg
oil
1/2 t. salt
1/4 t. pepper
2 T. grated cheese
1/2 t. garlic salt
a little chopped parsley
a little warm water

Cut meat about 4 in. x 5 in. Mix all ingred. Add just enough water to make a paste spread on meat; then roll it. Either tie or hold together with toothpicks. Fry all around until brown, then cook 1 hr. in sauce. Serve with all kinds of pasta. Use just enough oil not to stick.

Luray Spikula (Mrs. Russell)

CHICKEN CACCIATORE

3 whole chicken breasts, boned and cut in half
1 sliced onion
1/4 t. pepper
1/2 t. salt
1/2 t. oregano
1/2 t. basil
1/4 t. garlic
2 14-oz. can Italian plum tomatoes
1 8-oz. can tomato sauce
1/8 - 1/4 c. white or red wine

Brown chicken in 1 T. oil, then add onion, spices, tomatoes and tomato sauce. Cover and simmer 45 min. Add wine and cook 20 min. more uncovered.

Luray Spikula (Mrs. Russell)

CREME CAKE

1 stick margarine
1/2 c. vegetable shortening
2 c. flour
2 c. sugar
5 egg yolks
1 t. soda
1 c. buttermilk
1 t. vanilla extract
1 sm. can angel flake coconut
1 c. chopped nuts
5 egg whites, stiffly beaten

Cream margarine and shortening; add sugar and beat until mixture is smooth. Add egg yolks and beat well. Combine flour and soda and add to creamed mixture alter-

CREME CAKE (continued)

nately with buttermilk. Stir in vanilla extract. Add coconut and nuts. Fold in egg whites. Pour batter into 3 greased and floured 8 in. cake pans. Bake at 350° F. for 25 min. or until cake tests done. Frost with cream cheese frosting.

Cream Cheese Frosting

1 8-oz. pkg. cream cheese, softened
1/2 stick margarine
1 box confectioner's sugar
1 t. vanilla extract

Sprinkle with pecans.

Jane McGavran (Mrs. Merrill)

EGGPLANT CASSEROLE PARMIGIANA

1 lg. eggplant, peeled and sliced. Let stand for 30 min. (This helps to rid eggplant of strong taste.)

Roll in flour and fry eggplant in oil until golden brown on both sides. Put aside and keep warm.

1 pkg. Mozzarella cheese, chopped.

Combine these ingred. in heavy saucepan for tomato sauce: 1/4 c. oil, 1 med. onion, chopped, 1 clove garlic, chopped, 1 can (16 oz.) tomatoes, 2 T. tomato paste and 1 t. oregano, dash of salt and basil. Cook above ingred. for 30 min. In flat baking dish, alternate layers of tomato sauce, Mozzarella cheese and eggplant. Begin and end with tomato sauce. Bake covered for 20 min. at 400° F. Uncover and bake 10 more min.

Judy Stanley Yokeley (Mrs. Steven)

Variation: After flouring eggplant, dip in egg mixture of 1 egg with a little water, 1/2 t. salt, 1/2 t. pepper. Then dip in bread crumbs.

Luray Spikula (Mrs. Russell)

LASAGNA

(From Italian Restaurant in Chicago)

1/4 lb. lasagna noodles	1 t. salt
2 T. butter	1/4 t. pepper

LASAGNA (continued)

1 clove garlic (optional)	1 t. each of oregano, basil and marjoram
1/2 c. onion, finely chopped	1/2 lb. Ricotta cheese
1/2 lb. ground beef	1/2 lb. Mozzarella cheese, shredded
1 6-oz. can tomato paste	1/4 c. Parmesan cheese
1 20-oz. can tomato sauce (2 1/2 c.)	

Cook lasagna in 4 qts. boiling water, salted water until tender; drain and rinse. Melt butter in lg. skillet. Add onion and garlic and cook gently about 5 min. Add ground beef, cook slowly, stirring frequently until red color disappears. Blend in tomato paste, sauce and spices. Continue to simmer about 30 min. Grease 1 1/2 qt. casserole dish. Make layers of noodles, meat sauce, Mozzarella and Parmesan cheeses. Repeat twice. Bake at 350° F. 35-40 min. Makes 6 servings.

Joan James (Mrs. William)

MANICOTTI

Filling:

1 sm. carton cottage cheese
2 eggs
1 sm. pkg. cubes Mozzarella cheese
1/2 c. Parmesan cheese
salt and pepper
1 t. parsley

Par boil manicotti shells in salted water 4 min. Drain on paper towels. Fill shells. Place in shallow baking dish, cover with meat sauce (see Italian Meat Sauce). Bake at 375° F. for 25 min.

Luray Spikula (Mrs. Russell)

MEAT BALLS IN SAUCE

1 1/2 lbs. ground beef	1 egg
1/4 c. water	1 1/2 t. salt
1/4 t. black pepper	1/2 c. fine bread crumbs
1/4 c. grated Parmesan cheese	1 c. water
	2 cans (1 lb. each) tomatoes

MEAT BALLS IN SAUCE (continued)

2 cans (6-oz. each) tomato	1 clove garlic
paste	1/8 t. fennel seed or
1/4 c. chopped onion	anise seed
2 T. chopped parsley	
1 t. salt	

Break up meat with fork. Lightly beat egg; combine with the 1/4 c. water, 1 1/2 t. salt, basil and pepper. Add to meat with bread crumbs and cheese. Toss lightly with fork to combine. Shape into 1 in. balls; brown slowly on all sides in ungreased skillet. Combine remaining ingred. in deep pan. Use the 1 c. water to rinse the tomato paste cans. Add meat balls. Bring to a boil. Cover; simmer gently for 1 1/2 hrs. or until sauce is thick and glossy; stir occasionally. Serve over hot, cooked spaghetti. Makes 6-8 servings.

Mary Frances Fulk (Mrs. Oscar)

MEAT SAUCE

1/2 lb. ground beef	1/2 t. dried parsley
1/2 sm. onion	1/2 t. oregano
1 T. oil	1/4 t. garlic powder or 1
2 lg. cans tomato puree	sm. clove chopped fine
(10 1/2 oz.)	1 T. Chianti wine (Gallo)
1 T. salt	1 T. grated cheese
1/4 t. black pepper	2 cans warm water
1/4 t. fennel seed	1 T. sugar
1 t. basil leaf	

Brown meat and onion in oil; add paste and puree, spices and sugar. Gradually stir in water and let come to a boil. Then lower and simmer a while. Add cheese and wine. Let cook at least 2 hrs. without a cover, stirring occasionally. This sauce can be frozen and used for all kinds of macaroni dishes.

Luray Spikula (Mrs. Russell)

POLENTA

2 c. corn meal, yellow
1 c. boiling water (1/2 t. salt)

POLENTA (continued)

grated cheese

tomato sauce

Pour corn meal slowly in boiling water, stir constantly about 5 min. Immediately put in dish, sprinkle cheese and tomato sauce; mix well, add cheese on top and more sauce. Stir constantly so it won't be lumpy. Will serve 2.

Luray Spikula (Mrs. Russell)

PASTA AND BEANS

(A low budget dish)

1 box sm. macaroni shells

pepper

1 can Northern beans

parsley

olive oil

basil

1 sm. onion

oregano

salt

1 can Hunt's tomato sauce

In a saucepan put in olive oil enough to cover bottom of pot. Place over med. heat and then add cut up onion and let brown slightly. Add tomato sauce plus 1/2 can water. Stir. Add salt and pepper to taste. Sprinkle in basil, parsley, oregano. Now put into sauce 1 can Northern beans. Let simmer (low heat) for about 30-45 min. Boil up pasta, drain and put into lg. bowl. Pour into bowl over pasta the sauce and beans.

Mary Thomas (Mrs. Emory)

VEAL PARMIGIANA

1 lb. veal cutlet (cut Italian style)

(4-5 slices cut 1/2 in. thick)

1-2 eggs beaten

4 T. flour and bread crumbs

1/2 t. salt

4 T. grated cheese

dash pepper

1/4 - 1/2 c. oil

tomato sauce

Dip cutlets in flour, egg and bread crumbs. Fry in oil until golden on each side. Place a layer of cutlets in pan, cover with sauce and grated cheese and Mozzarella. Bake 375° F. 10-15 min. (Serves 4-5). Use 4 boned chicken breasts cut in 1/2 as substitute for veal to

VEAL PARMIGIANA (continued)

make Breast of Chicken Parmigiana.

Luray Spikula (Mrs. Russell)

JAPANESE

FRIED RICE

1 1/2 c. cooked rice	1 egg
3 slices bacon, chopped	1/2 c. ham or shrimp,
1 carrot med. size, chopped	chopped
1 sm. onion, chopped	2 T. soy sauce

Put the bacon into a frying pan and cook at med. temp. until done. Add onion, carrot and chopped meat. Cook until done. Add 1 egg and scramble hard. Turn temp. to low and add rice, mix and cook until rice is hot. Turn off heat, add soy sauce, mix and then serve. Serves 4.

Yoneko Pence (Mrs. Thomas)

SWEET AND SOUR PORK

pork tenderloin, 3 c. cut into about 1 in. sqs.	
2 c. bamboo shoots, diced into about 1 in. sqs.	
2 c. mushrooms, diced into about 1 in. sqs.	
2 bell peppers, diced into about 1 in. sqs.	
1 lg. onion, diced into about 1 in. sqs.	
2 carrots, diced into about 1 in. sqs.	
1 t. ginger	
1/2 t. garlic	
1 c. corn starch	2 t. wine
1 pork bouillon cube	2 t. and 4 T. soy sauce
4 T. vinegar	3 c. cooking oil

Mix wine, 2 t. soy sauce and ginger in a bowl. Put the pork into the sauce and let set for 30 min. Boil the carrots in salt water until about 1/2 done. Put the bouillon cube into a saucepan with 1 c. water, 1/2 c. sugar, 4 T. soy sauce, 4 T. vinegar, a dash salt and pepper, 1 1/2 T. corn starch and boil for about 5 min. Put cooking oil into lg. frying pan and make hot. Take

SWEET AND SOUR PORK (continued)

pork, which has been in the sauce for 30 min. and roll in corn starch, place into the cooking oil and fry at med. temp. until golden. Remove pork when done and pour out most of the oil, leaving a little. Place onion, bamboo shoots, mushrooms, bell pepper, and carrots into the pan and cook quickly at high temp. Place the pork back into the pan with the vegetables, add the bouillon sauce and mix all together. Then turn off the heat and serve. Serves 4.

Yoneko Pence (Mrs. Thomas)

TERIYAKI

Cut 1 pkg. of top round into pieces, 1 1/2 x 2 in. and marinate the meat for 3-4 hrs. in a mixture of 1/2 c. soy sauce, 1/2 c. inexpensive bourbon, 1 clove garlic crushed, and a dash of ginger. Remove meat as you are ready to cook over a bed of hot coals and cook quickly or until meat is done to your liking. Serves 3.

Cocktail Sauce

3/4 c. chili sauce	2 t. Worcestershire sauce
2-4 T. lemon juice	1 t. grated onion
2-3 T. horseradish	few drops Tabasco sauce

Combine ingred., add salt to taste. Chill and serve with seafood cocktails.

Kay Carter (Mrs. Jerry)

JEWISH

MEAT LOAF

Use your favorite meat loaf recipe. Replace bread crumbs with a med. size grated potato or 1 1/2 lb. meat, 1 egg, seasoning to taste, 1 grated potato and barbeque sauce. Mix all together. Top with strips of bacon. Bake 350° F. for 1 hr. Put a mixture of barbeque sauce and water (1 c.) each and pour over meat loaf.

Phyllis Cardwell (Mrs. Raymond)

POUND CAKE

Topping:

1/2 c. brown sugar	1 c. chopped nuts
1/2 t. cinnamon	2 T. melted butter

Mix together well and set aside.

Cake:

1 c. butter	2 t. baking powder
1 3/4 c. sugar	1 1/2 t. soda
4 eggs, separated	1/4 t. salt
1 c. sour cream	1 t. vanilla
3 c. flour, sifted	

Beat egg whites until stiff and set aside. Cream butter and sugar adding egg yolks. Add dry ingred., which have been sifted together, alternately with sour cream. Beat 1 min. at high speed. Fold in stiffly beaten egg whites. Pour 1/2 of the batter into pan and sprinkle with 1/2 of topping. Add remaining batter and remaining topping. Bake in tube pan 350° F. for 1 hr.

Sarah Maynard (Mrs. Rayford)

RUGGALA

2 c. sweet butter, salt butter may be used
2 c. sugar
2 t. vanilla or other desired flavoring
4 eggs
1 pt. sour cream
flour until dough is not too sticky

Soften butter until cream, add sugar thoroughly, then eggs, vanilla, sour cream. Mix well, then add the flour until you can handle it without sticking. Put in the refrigerator for several hrs., before rolling the dough out.

Filling:

4 lbs. nuts (walnuts), crushed with a rolling pin until very fine, use smooth material
oil
sugar and cinnamon mixture

RUGGALA (continued)

Roll out portion of dough, a little at a time, until very thin. Spread oil first, then sprinkle the sugar and cinnamon mix, followed by the nuts. Cut into wedges and roll up to look like a crescent roll. Bake at 350° F. about 20 min. or until golden brown. Dough can be frozen for several weeks. Yields: 150 cookies or more.

Phyllis Cardwell (Mrs. Raymond)

MEXICAN

CASUELA

- 1-2 lbs. shredded cooked meat (roast or broiled flank steak)
- 2 diced tomatoes
- 2 T. diced Ortega canned green chiles
- 2 diced onions
- salt and pepper

Simmer in 1/4 c. juice for 30 min. Serve with flour tortillas. Roll meat inside the tortillas.

Linda Schowalter (Mrs. Paul)

CHEESE SOUP

- 1 can Cheddar cheese soup
- 1 can chicken broth
- 1 chopped onion
- 1 can chopped pimento
- 1 chopped tomato
- 2 T. Ortega canned green chiles
- 1 diced potato

Simmer 1 hr. Serve with a hard bread.

Linda Schowalter (Mrs. Paul)

CHILI RELLENOS CASSEROLE

- 1 c. half and half
- 2 eggs
- 1/3 c. flour
- 3 (4-oz.) cans whole green chiles
- 1/2 lb. Monterey jack cheese, grated
- 1 (8 oz.) can tomato sauce
- 1/2 lb. Longhorn cheese, grated

CHILI RELLENOS CASSEROLE (continued)

Beat half and half with flour until smooth. Split chiles open, rinse out seeds and drain on paper towels. Mix cheeses and reserve 1/2 c. for topping. Make alternate layers of remaining cheese and egg mixture in deep 1 1/2 qt. casserole dish. Pour tomato sauce over the top and sprinkle with reserved cheese. Bake in 375° F. oven 1 hr., or until cooked in the center.

Linda Schowalter (Mrs. Paul)

ROLLED ENCHILADAS I

2 cans mild enchilada sauces
1 doz. tortillas, uncooked
3-4 c. grated Cheddar cheese
3-4 c. chopped onions

Heat enchilada sauce in frying pan. Dip tortillas in, remove. Fill center with grated cheese and onion. Roll and fit together in casserole dish. Garnish with remaining enchilada sauce, onion, cheese and olives. Bake 30 min. at 350° F. and serve.

Linda Schowalter (Mrs. Paul)

ROLLED ENCHILADAS II

16 corn tortillas
salad oil, shortening or lard for frying tortillas
about 2 1/2 c. Mexican chile sauce (canned or made by recipe)
3 c. ground beef filling
3/4 c. chopped onion
1 1/2 c. shredded sharp Cheddar cheese
2 c. (1 pt.) sour cream

Fry tortillas in oil and dip into heated sauce. Spoon about 3 T. ground beef filling down the center of each tortilla, and sprinkle with about 2 T. onion; roll tortilla around filling and place flap side down in an ungreased shallow casserole dish. Place filled enchiladas side by side. Pour enough sauce over the enchiladas to moisten entire surface of the casserole.

ROLLED ENCHILADAS II (continued)

Sprinkle with cheese. Bake uncovered in a 350° F. oven for 15-20 min. or just until hot throughout. Serve with chilled sour cream as a topping. Makes 16 enchiladas.

Margaret Lary (Mrs. Max)

SALAD

2 lbs. ground beef	2 T. chili powder
1 c. chopped onions	8 c. shredded lettuce
4 c. drained kidney beans	1 c. sliced green onions
1 c. French dressing	4 c. sharp Cheddar cheese
1 c. water	

Brown ground beef and onions until tender. Stir in kidney beans, dressing, water and chili powder; simmer for 15 min. Combine lettuce, onions, meat sauce and 2 1/2 c. cheese; toss lightly. Sprinkle remaining cheese on top of casserole. Serve with tortillas if desired. Serves 4-6.

Kathy Davis

TACOS

1 doz. Patio frozen tortillas

Meat mixture:

1 lb. browned hamburger (or diced chicken or roast)
1 diced boiled potato

Salad mixture:

thinly sliced lettuce	thinly sliced scallion onions
thinly sliced radishes	

In hot skillet of oil, brown thawed tortillas folded in half with 2 T. meat and potato mixture inside. Drain on paper towels. Fill with salad mixture. Top with taco sauce.

1 can tomato sauce	1/2 t. pepper
1/2 c. water	1/2 t. oregano
1 t. hot sauce	1/2 t. garlic salt
1 t. salt	

Linda Schowalter (Mrs. Paul)

TOSTADAS

Sauce:

6 tomatoes, seeded and chopped	1 t. honey
1 c. chopped onions	1 t. salt
2 t. oregano	1/2 c. red wine
1/2 t. minced garlic	(optional)

Combine these ingred. in a sm. bowl. Mix thoroughly and set aside.

Frijoles Refritos

1 1/2 c. kidney beans	1/2 t. garlic
5 c. water	1 t. chili powder
1 c. chopped onions	pinch cayenne
2 med. tomatoes	1 t. salt

Soak beans overnight, then cook with 1/2 c. onions, 1/4 c. tomatoes, 1/4 t. garlic, the chili powder, cayenne, 5 c. water. Add salt when tender. In lg. pan sauté remaining onions and garlic. Add tomatoes and cook 3 min. Mash 1/4 c. beans into mixture. Continue mashing and adding beans by 1/4 c. Cook 10 min. more then cover pan to keep frijoles warm.

Dressing:

3 c. shredded lettuce coated with oil and vinegar dressing.

Tortillas:

1 doz. can tortillas	oil for frying (peanut oil is best)
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Fry about 1/2 min. on each side in hot skillet and drain on paper towel.

To assemble tostadas, place sauce, frijoles and dressing on top of tortillas. Top with grated Parmesan cheese and Mozzarella cheese.

Rosemary Meade (Mrs. Scott)

POLISH

HAM

Marinate cured ham in 1/2 c. soy sauce, 1 12-oz. jar orange marmalade, 1/3 c. catsup, 1/3 c. vinegar, 4 cloves minced garlic and dash pepper. Cover, refrigerate overnight. Baste ham. Cook ham as usual.

Mary Thomas (Mrs. Emory)

SPANISH

BEEF CASSEROLE

(James White)

1 1/2 lbs. ground beef	1 can beef gravy
2 T. minced green pepper	1/4 c. chopped parsley
2 cans sliced potatoes (1 lb. each)	
1/3 c. minced green onion	1/4 c. vegetable oil
4 lg. tomatoes, coarsely chopped	
1/2 t. salt	1/4 t. pepper
1/2 t. basil	1 c. sliced olives
1 clove garlic, crushed	1 egg

Mix meat, green pepper, onion, salt, pepper, basil and egg. Shape in 16 balls; brown in oil. Put in casserole and add remaining ingred., except parsley. Bake, uncovered, in moderate oven 375° F. 40 min. Sprinkle with parsley. Makes 6 servings.

Eleanore Lewis (Mrs. Henry A.)

PAELLA VALENCIANA

Cut a plump chicken into serving pieces and sauté the pieces in 1/2 c. butter with 1 crushed clove of garlic until the chicken is golden brown on all sides. Remove and set aside the chicken; in the juices remaining in the pan, sauté 2 c. rice until it is golden. Add 1/2 t. saffron and 4 c. hot chicken stock and bring the liquid to a boil. Season with salt and pepper. Butter the bottom and sides of a deep casserole or Dutch oven. Put 1/2 the pieces of chicken in the

PAELLA VALENCIANA (continued)

casserole, and cover the chicken with 1 chorizo, the highly seasoned Spanish sausage, sliced, and 1/2 c. diced pimientos. Add almost all the rice and top with the remaining pieces of chicken. Add 1 more chorizo, 1/2 c. diced pimientos, and the remaining rice. Bake the casserole, uncovered, in a moderate oven 350° F. for 30 min., adding a little chicken stock from time to time as needed. Add 1 lobster, cut into pieces, and cook for 15 min. longer. Add 1 doz. mussels, 18 shelled shrimp, and cook the paella for 15 min. longer. Garnish with strips of pimento and serve from the casserole with garlic bread and a tossed green salad. If desired, steamed clams may be used in the paella in place of, or in addition to, the mussels. Serves 6.

Kay Carter (Mrs. Jerry)

SPANISH BANANAS

Wrap peeled bananas with bacon. Secure with toothpicks. Bake 350° F. uncovered for 30 min.

Mary Thomas (Mrs. Emory)

SWEDISH

BRYLEPUDDING (Egg Custard)

2 1/3 c. half and half
4 eggs

1 t. sugar
1 t. vanilla or almond
extract

Melted Candy:
1/2 c. sugar

2 t. hot water

Melt sugar for candy in a frying pan, med. temp. Add hot water and stir. Pour mixture evenly into bottom and 3/4 in. way up the sides of a baking pan. Set in cold water to cool while making pudding mixture. Bring half and half to boiling. Beat eggs in a bowl and pour hot liquid over the beaten eggs. Add sugar and vanilla extract. Pour mixture into the cooled prepared (candy)

BRYLEPUDDING (continued)

baking pan and bake in water bath in oven for 40-50 min. or until center is firm. (Oven 300-325° F.)
Chill before serving. Serves 6.

Mary Thomas (Mrs. Emory)

EGG OMELET

Prepare Mushroom Filling:

1/2 lb. or 1 6-oz. can mushrooms
1 1/2 to 2 T. margarine
salt and pepper to taste
3 T. flour
1 pt. half and half and 1 beef bouillon cube
1 t. Madeira or sherry (optional)

Egg Omelet:

Beat 4 eggs. Fill 1/2 egg shell 4 times with water and add to egg. Add salt and pepper and beat. Fry in seasoned pan 1 side only until nicely browned. Stir eggs slightly to let liquid cook from the eggs. Fry mushrooms in margarine. Add salt and pepper. Sprinkle the flour over margarine and mix with liquid. Cook 3-5 min. Add wine. This can be made 1 day early and omelet can made 1/2 hr. before serving. Place omelet on top of filling. Bake 300° F. oven about 20-30 min. Place omelet with filling in 350° F. oven.

Mary Thomas (Mrs. Emory)

POTATO AND BEET SALAD

4 lg. cooked potatoes	salt and pepper
4 pickled beets	3-4 t. mayonnaise
1 t. minced onion	1 t. vinegar (or red water
2 t. Kosher dills	from pickled beets
	gives nice red color)

Cut everything and blend together. Add mayonnaise to taste.

Mary Thomas (Mrs. Emory)

STUFFED EGGS

Yolks from 5 hard boiled eggs

STUFFED EGGS (continued)

2-3 t. whipped margarine or butter
1 t. mustard
salt, white pepper, (dill) or
1-2 t. cream

Pass yolks through a strainer. Blend with other ingred.
and stuff whites.

Mary Thomas (Mrs. Emory)

UKRAINIAN

COFFEE CAKE

1 c. milk	1/4 c. lukewarm water
1/4 c. shortening	2 eggs
1/2 c. sugar	4-5 c. unsifted flour
1 t. salt	1 t. vanilla
2 pkg. yeast	cinnamon

Mix and let rise. Put in pan and top with layer of
fruit. Top fruit with 1 c. sugar, 1/2 c. flour and
1/2 c. shortening. Drizzle with egg. Bake 375° F.
20-30 min.

Luray Spikula (Mrs. Russell)

POUROHE

Cook potatoes and mash. Add salt, Longhorn Cheddar
cheese, grated. Put lid on and melt.

Noodles dough:

3 c. flour, 1 t. salt, water and milk and roll thin.
Put 1 spoon of cheese filling in dough sqs. and drop in
boiling water. When it rises to top it is done. Then
drop into cold water right away and cool. When served,
melt butter and saute onion and pour over them. Serve
with sour cream.

Luray Spikula (Mrs. Russell)

VIETNAMESE

BEEF DISH

slice steak
1 onion, chopped

Saute' onion in oil, add thin sliced beef until slightly browned. Add garlic, sliced green onion, salt, pepper, soy sauce; remove from pan. Add water to oil, 2 c. snapped green beans, salt, pepper. Cook until done, 5-10 min. Add meat. Pour over rice.

Linda Schowalter (Mrs. Paul)

WELSH

CAKES

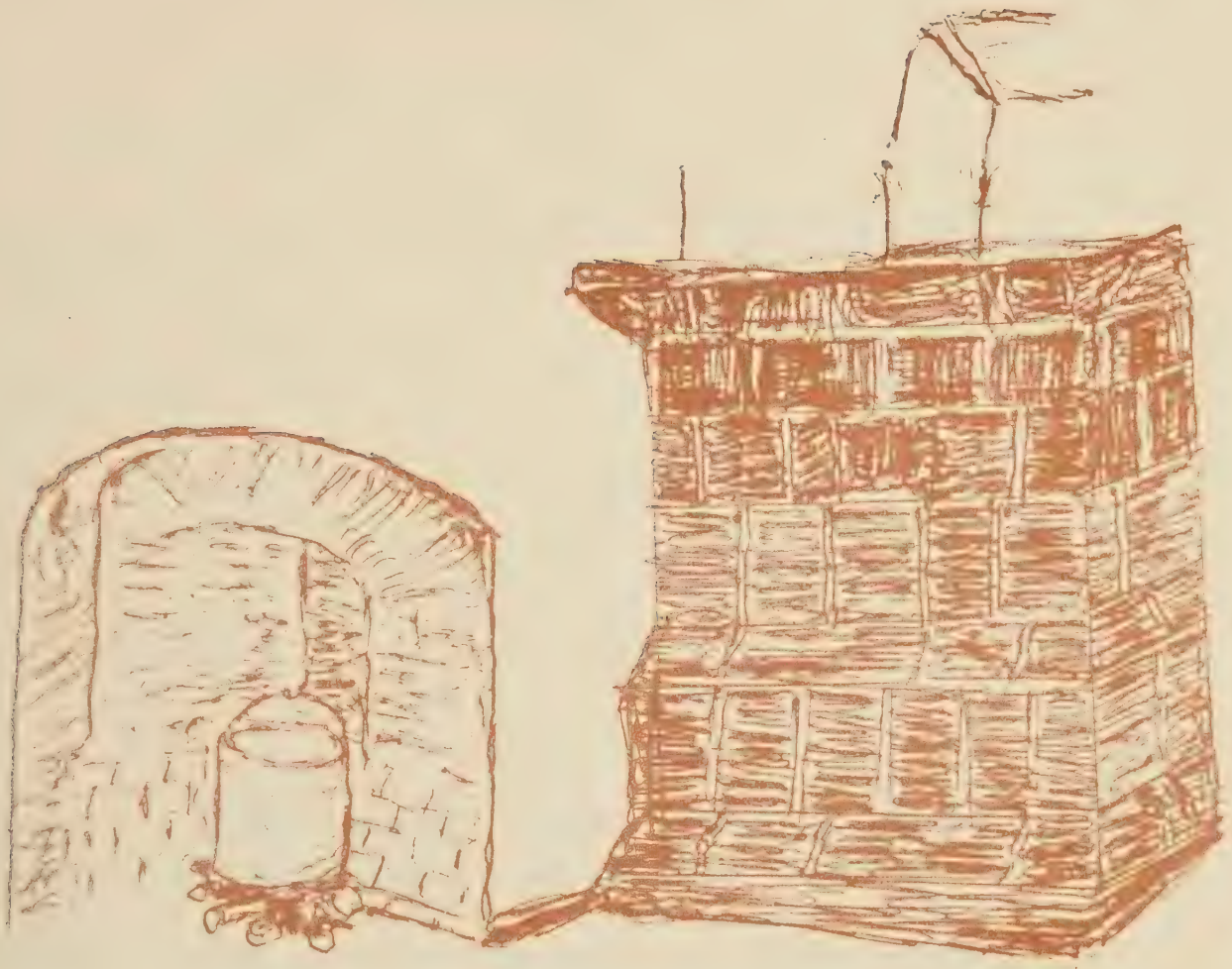
2 c. flour	1 c. sugar
1 1/4 t. baking powder	1/2 c. yellow raisins
pinch salt	1 egg lightly beaten
1/4 lb. margarine	

Mix flour, baking powder and salt together. Cut in margarine as you would for pastry mix. Add sugar and raisins. Add egg a little at a time to make a stiff dough. Roll out and cut 1/4 in. thickness. Bake on hot griddle until both sides are brown.

Mary Thomas (Mrs. Emory)

NOTES

NOTES



Sketched by Ralph Boles

This restored clay tile stove is located in one of the downstairs rooms of the Gemein Haus. The entire building was heated originally by tile stoves.

The kettle in the fireplace is made of solid copper. It is the one our Moravian ancestors used for making Lovefeast coffee. It was in use until 1953 when the congregation moved into the new C.E. building.

Salads

SALADS

"To make a perfect salad, there should be a spendthrift for oil, a miser for vinegar, a wise man for salt and a madcap to stir the ingredients up and mix them well together."

Author Unknown

SALADS

BING CHERRY SALAD

1 3-oz. pkg. cherry jello	1 No. 2 can Bing cherries
1 No. 2 can sliced pineapple (in heavy syrup)	(do not substitute)
1 lg. pkg. cream cheese	Juice of 1/2 lemon
1 3-oz. pkg. orange jello	1/2 c. stuffed olives (optional)

Dissolve cherry jello in pineapple juice and other juice or water to make 1 3/4 c. Let cool. When partly set, add diced pineapple. Pour into oiled 8-in. sq. pan 2-in. deep. Let completely set. (Use larger pan if thinner salad is desired.) Add cream or milk to cream cheese for spreading consistency. Pour over first mixture and let harden. To orange jello, add cherry, lemon and other juices or water to make 1 3/4 c. Let cool. When partly set, add pitted cherries and olives. Pour over other mixture. Serves 9-12 or more.

Florence Fulp (Mrs. Guy)

BLACK BING CHERRY SALAD

1 can black bing cherries	1 c. pecans
1 c. crushed pineapple	2 pkgs. black cherry or
1 giant coke (16 oz.)	raspberry gelatin

Heat juice from cherries and from pineapple to dissolve gelatin. Add fruits, nuts and coke. Place in refrigerator until set.

Kathleen Wheeler (Mrs. Jabronze)

BLUEBERRY SALAD

1 lg. pkg. blackberry jello or raspberry	1 sm. can crushed pineapple
1 can blueberries	

Make jello by directions and add fruits.

BLUEBERRY SALAD (continued)

Topping:

1 8-oz. pkg. cream cheese 1 t. sugar
1/2 pt. sour cream

Whip until well blended. Spread on top of congealed salad.

Sarah Maynard (Mrs. Rayford)

BLUEBERRY SALAD

2 pkgs. grape jello 1 lg. can crushed pineapple
1 can blueberry pie filling 2 c. boiling water

Dissolve jello in hot water. Cool slightly, add blueberry pie filling, crushed pineapple and congeal.

Topping:

1 pt. sour cream 1 t. vanilla
dash salt

Spread on top of congealed salad before serving.

Margaret Carter (Mrs. Ralph)

CHERRY JELLO SALAD

1 lg. can sour cherries, drained 2 pkgs. cherry jello
1 lg. can crushed pineapple 2 c. hot water
1 c. chopped pecans

Dissolve jello and add remaining ingred.

Phyllis Paschal (Mrs. Robert)

COCA-COLA SALAD

2 pkgs. lemon jello 1 sm. bottle maraschino
1 c. boiling water cherries, halved
2 sm. Coca-Cola, cold 1/2 c. chopped nuts
1 sm. can chunk or crushed 8 lg. chopped marshmallows
 pineapple (or 24 sm.)

Dissolve jello in hot water. Add remaining ingred. in

COCA-COLA SALAD (continued)

order given above. Pour into individual molds or mold and refrigerate.

Florence Fulp (Mrs. Guy)

COLESLAW PARFAIT SALAD

1 pkg. lemon flavored gelatin	1 1/2 c. finely shredded cabbage
1 c. hot water	
1/2 c. mayonnaise	1/2 c. radish slices
1/2 c. cold water	1/2 c. diced celery
2 T. vinegar or lemon juice	2-4 T. diced green pepper
1/4 t. salt	1 T. diced onion

Dissolve gelatin in hot water. Blend in mayonnaise, cold water, vinegar and salt. Chill mixture until partially set. Then beat until fluffy. Add cabbage, radish slices, celery, green pepper and onion. Pour into individual molds or 1 qt. mold. Chill until set.

Kathrine Shore (Mrs. B. Clyde)

CONFETTI RELISH MOLD

2 beef bouillon cubes	1/2 c. chopped unpared cucumber
1 3-oz. pkg. lemon flavored gelatin	
1 c. boiling water	1/4 c. finely chopped green pepper
2 T. tarragon vinegar	
1/2 t. salt	1/4 c. sliced radishes
1 c. dairy sour cream	2 T. finely chopped onion

Dissolve bouillon cubes and gelatin in boiling water. Add vinegar and salt. Chill until partially set. Add remaining ingred.

Kathrine Shore (Mrs. B. Clyde)

CONGEALED NUT SALAD

1 pkg. lime jello	1/2 c. sour cream
1 12-oz. can crushed pineapple	1 c. pecans
1/2 c. sliced cherries	

Fix jello as usual and chill until slightly set. Remove from refrigerator and beat at med. speed until fluffy.

CONGEALED NUT SALAD (continued)

Add pineapple, drained, sour cream, nuts and cherries. Stir until mixed. Pour into rectangle pyrex dish and chill until firm. Serves 8-12.

Mary Frances Fulk (Mrs. Oscar)

CONGEALED ORANGE SALAD

1 pkg. lemon jello, dissolved in 1 c. hot water
1 8-oz. can mandarin oranges, drained
1 can water chestnuts, sliced

Chill and serve on bed of lettuce or endive. Serves 4.

Margaret Carter (Mrs. Ralph)

CONGEALED PEAR SALAD

1 can pears	2 3-oz. pkgs. cream cheese
1/2 c. chopped nuts	2 pkgs. lime or lemon jello

Work cheese until soft, add a little milk and mayonnaise to make it the right consistency. Add nut meats and a few grains of salt and red pepper. Stuff pears with the cheese mixture and place in individual molds, round side down, or place in oblong pyrex dish or pan. Make jello according to pkg. directions, using the pear juice for a part of the water. Pour jello mixture over pears in molds or dish and chill until thoroughly set. Unmold and serve on lettuce with mayonnaise.

Sara McLendon (Mrs. H. M.)

CONGEALED SALAD

2 pkgs. orange jello	1 lg. can crushed pineapple
1 lg. size cream cheese	(2 1/2 c.)

Mix jello and jell until almost firm. Take out and whip jello. Mash cream cheese with fork. Add to jello and whip mixture with a hand beater. Add pineapple and juice and mix. Put into dish and refrigerate.

Connie Davis (Mrs. Bernard)

COOL-AS-A-CUCUMBER RING

1 envelope (1 T.) unflavored gelatin
1/2 c. cold water
1/2 t. salt
1 1/2 c. shredded cucumber (about 2 med. cucumbers)
2 12-oz. cartons (3 c.) cream-style cottage cheese
2 3-oz. pkgs. cream cheese, softened
1 T. shredded onion
1/2 c. mayonnaise
1/2 c. finely chopped celery

Dissolve gelatin in water. Add remaining ingred. and congeal.

Mary Frances Fulk (Mrs. Oscar)

COTTAGE CHEESE SALAD

1 pkg. lemon jello	1 pt. cottage cheese
1 pkg. lime jello	1/2 c. black walnuts
1 can pineapple (lg.), undrained	1/2 c. mayonnaise
2 c. hot water	1 can evaporated milk, sm.

Dissolve jello in hot water. Add remaining ingred. and congeal.

Vonnie Spikula

CRANBERRY CHRISTMAS SALAD

Sprinkle 1 envelope Knox unflavored gelatin on 1/2 c. cold water to soften. Combine 1 c. sugar and 1 c. water in saucepan. Bring to boil and simmer 5 min. Add 2 c. raw cranberries and cook without stirring until the skins pop. (About 5 min.) Strain. Return to heat and add softened gelatin and 1/2 t. salt and stir until gelatin is thoroughly dissolved. Chill to unbeaten egg white consistency. Stir in 1/2 c. diced celery and 1/2 c. chopped nuts. Turn into a 2 c. mold or individual molds and chill until firm. Makes 4 servings.

Swaneda Cleckley (Mrs. M. A.)

CRANBERRY ORANGE SALAD

2 oranges (meat)	1 can whole cranberry sauce
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CRANBERRY ORANGE SALAD (continued)

- 1 lg. pkg. cherry jello

1 1/2 c. boiling water
- 1 lg. can crushed pineapple

2/3 c. chopped nuts

Dissolve jello with boiling water. Add pineapple with juice, cranberry sauce, orange meat and nuts. Congeal.

Sarah Maynard (Mrs. Rayford)

CRANBERRY SALAD I

- 1 c. chopped walnuts

1 orange or apple, chopped

1 envelope unflavored gelatin

2 T. sugar

1/4 t. salt

1 c. hot water
- 1/2 c. mayonnaise

2 T. lemon juice

1 t. lemon rind grated

1 lb. whole cranberries or

1 can whole cranberries

Mix as below.

Eva Morgan (Mrs. Richard)

CRANBERRY SALAD II

Cook 1 qt. cranberries in 3 1/2 c. boiling water. Press through strainer as soon as they burst. Add 2 c. sugar. Soften 2 pkgs. plain gelatin in 1/2 c. water. Add to hot mixture. Let stand until cold. Add 1 c. chopped pecan nuts, 1 c. diced pineapple and 1 c. skinned and seeded white grapes. Turn into molds. Chill and invert on lettuce. Serve with mayonnaise, or any desired dressing.

Sara McLendon (Mrs. H. M.)

CRANBERRY SALAD III

- 1 c. ground cranberries

1 pkg. cherry gelatin

1/2 orange, ground
- 3/4 c. sugar

3/4 c. celery

1/2 c. nuts chopped

Dissolve jello in 1 c. boiling water. When jello begins to set, add all other ingred.

Margaret Clodfelter (Mrs.
Robert)

CRANBERRY SALAD IV (Ring Mold)

1 qt. raw cranberries	1 c. boiling water
2 c. sugar	1 sm. can crushed pineapple
2 pkgs. plain gelatin	1 c. chopped nuts
juice 3 oranges	

Grind cranberries in grinder or in electric blender. Sprinkle with sugar and allow to stand 3 hrs. Soak gelatin in 1/2 c. orange juice and then dissolve in hot water. Combine all ingred., stirring to dissolve sugar. Chill until firm.

Florence Fulp (Mrs. Guy)

DEVEILED EGG MOLD

1 envelope unflavored gelatin	3/4 c. mayonnaise
1/2 c. water	1 1/2 t. grated onion
1 t. salt	1/2 c. finely diced celery
2 T. lemon juice	1/4 c. diced green pepper
1/4 t. Worcestershire sauce	1/4 c. chopped pimento
1/8 t. cayenne pepper	4 hard-cooked chopped eggs

Sprinkle gelatin on water to soften. Place over low heat and stir until gelatin is dissolved. Remove from heat and add salt, lemon juice, Worcestershire sauce and cayenne pepper; cool. Stir in mayonnaise. Fold in remaining ingred. Turn into a 3 c. mold and chill until firm. Makes 6 servings.

Jane McGavran (Mrs. Merrill)

FLORENCE'S SALAD

1 3-oz. pkg. lemon jello	1 can crushed pineapple,
1 3-oz. pkg. orange jello	drain and reserve
2 c. hot water	2 bananas, diced
1 1/2 c. cold water	40 miniature marshmallows

Dissolve jello in hot water. Add cold water. Cool a little and add remaining ingred. Let set until firm in pan 9x15 in.

Topping:

Cook over boiling water: 1 beaten egg, 2 T. flour, 1 c.

FLORENCE'S SALAD (continued)

pineapple juice, 2 T. butter and 1/2 c. sugar, until thickened. Cool. Whip 1 c. heavy cream and fold in. Spread topping over jello and sprinkle with 1 1/2 c. grated sharp cheese.

Phyllis Paschal (Mrs. Robert)

FRUIT SALAD PARFAIT

Soften in 1/2 c. cold water, 1 envelope of gelatin. Dissolve over hot water in double boiler. Cool. Add gradually 1 c. mayonnaise to 1 8-oz. pkg. Philadelphia cream cheese, mixing until smooth and well blended. Add 1/4 c. maraschino cherry juice, 2 T. confectioner's sugar and the gelatin. Mix well. Chill until slightly thickened. Add 1 c. drained crushed pineapple, 1 c. drained coarsely chopped canned apricots, 1/4 c. chopped maraschino cherries. Fold in 1 c. heavy cream, whipped. Pour into 1 1/2 qt. mold and chill until firm.

Anne Roberts (Mrs. Phillip)

GOLDEN CONGEALED SALAD

1 lg. pkg. orange jello
1 1/2 c. boiling water
1 can 13-1/2 oz. crushed pineapple
2 8-oz. cans mandarin oranges
1 6-oz. can frozen orange juice concentrate
1 pkg. lemon pie filling
1 envelope whipped topping
1/2 c. grated sharp cheese

Dissolve gelatin in water, and cool to room temp. Drain pineapple and oranges and add 1 1/2 c. of the liquid to the jello, together with the orange concentrate. Add fruits and congeal in 13x9 in. dish. Prepare pie filling by pkg. and when cool fold into whipped topping. Spread on congealed salad, sprinkle with grated cheese.

Sarah Maynard (Mrs. Rayford)

HEAVENLY HASH

1 lg. box strawberries (frozen)	1 lg. can fruit cock-
1 pkg. strawberry jello	tail
1 sm. bag miniature marshmallows	1/2 pt. whipping cream
1 lg. can crushed pineapple	3 bananas

Mix jello in 1/2 c. water. Add fruit and mix well. Add whipping cream when mixture begins to jell.

Doris Segraves (Mrs. Joseph)

HOLIDAY SALAD

Tomato Soup Mixture:

2 envelopes plain gelatin	2 T. vinegar
1/4 c. cold water	2 t. lemon juice
2 cans tomato soup	1 t. celery seed
1 t. sugar	

For Cream Cheese Mixture:

2 3-oz. pkgs. cream cheese	1 pkg. plain gelatin
1/2 c. mayonnaise	1/4 c. cold water

Add enough water to the soup to have 3 1/2 c. liquid. Add to this the 1 t. sugar, 2 T. vinegar, 2 t. lemon juice and 1 t. celery seed. Heat and dissolve the 2 pkgs. gelatin in this. Divide the soup mixture into 1/2 and pour into a lg. dish and place in refrigerator to congeal. Mix the 2 pkgs. cream cheese with the 1/2 c. mayonnaise. Dissolve 1 pkg. gelatin in the 1/4 c. water and place the c. in hot water until the gelatin is thoroughly dissolved. Add to the gelatin the cheese mixture and mix well, and spread over the congealed soup mixture. Chill until set. Then add the last 1/2 soup mixture and chill until thoroughly congealed. Cut into any desired shape. Serves 12.

Sara McLendon (Mrs. H. M.)

LIME DELIGHT

1 can 8-oz. crushed pineapple	1 pt. vanilla ice cream,
2 pkgs. 3-oz. each lime gelatin	soften
1 2/3 c. ginger ale	1/2 c. chopped walnuts

LIME DELIGHT (continued)

Topping:

1/2 c. whipped cream (Cool Whip can be used)
fresh peaches or blueberries (optional)

Drain pineapple, reserve juice. In qt. saucepan, mix gelatin and 1 c. ginger ale. Place over low heat, stirring constantly until gelatin is dissolved. Remove from heat, stir in remaining ginger ale and reserved pineapple juice. Cool to consistency of unbeaten egg whites. Whip gelatin mixture until light and fluffy. Add ice cream and continue beating until well blended. Quickly fold in pineapple and walnuts. Turn into a 5 c. mold. Chill until firm. Serve with whipped cream and fruit, if desired.

Mary Thomas (Mrs. Emory)

LIME SALAD

1 pkg. lime gelatin	1 c. miniature marshmallows
1 c. grated American cheese	1 c. chopped pecans
1 sm. can crushed pineapple	

Prepare gelatin and add above ingred. when it begins to thicken.

Doris Segraves (Mrs. Joseph)

LURAY'S LIME PEAR SALAD

1 pkg. lime jello	1 lg. pkg. cream cheese
1 med. can pears	1 box Dream Whip

Drain pears and to juice add water to make 1 c. Put into refrigerator and partly congeal. Whip Dream Whip according to pkg. directions. Add 1/2 pkg. cream cheese to mixture. Add congealed jello and pears. Whip together and pour into mold. Before serving, frost with remaining cheese which has been mixed with a little milk to make spreading easier.

Luray Spikula (Mrs. Russell)

ORANGE PINEAPPLE CHARLOTTE

1 sm. can crushed pineapple	3/4 c. sugar, if using
juice 2 oranges	Cool Whip, cut sugar to
	1/4 c.

ORANGE PINEAPPLE CHARLOTTE (continued)

1 pt. whipping cream (2 c.),	1 pkg. orange jello
or 2 c. sour cream, or	pinch salt
2 c. Cool Whip, or a similar whip	

Put pineapple and sugar in pan and let come to a boil. Dissolve the jello in this, and when cool stir in the orange juice. Chill until it begins to congeal, then add the whipped cream, or sour cream or Cool Whip, whichever is being used. Mix thoroughly and return to refrigerator and chill until completely congealed. This makes about 12 servings.

Sara McLendon (Mrs. H. M.)

ORANGE SALAD I

(Mrs. Matthew Morris)

2 3-oz. pkgs. orange jello
1 can 11-oz. mandarin orange sections
1 can 16-oz. grapefruit sections
2 cans 6-oz. frozen concentrated orange juice
1 1/2 c. boiling water
1 c. cold water

Mix boiling water, jello and orange juice. Add juice from drained oranges and cold water and mix well. Place in refrigerator until starts to set. Cut orange sections into smaller pieces and add to above mixture. Discard grapefruit juice. Cut grapefruit sections into smaller pieces and add to mixture. Mix well. Pour into individual molds or mold or square pyrex dish and place in refrigerator until ready to serve. Serves 8-12.

Florence Fulp (Mrs. Guy)

ORANGE SALAD II

2 sm. pkgs. orange jello	1 lg. can crushed pineapple
2 c. boiling water	1 sm. can frozen orange juice
2 cans mandarin orange sections, drained	

Dot Andrews (Mrs. W. H.)

PEAR SALMON SQUARES

1 29-oz. can pear halves (8)
1 6-oz. pkg. lemon flavored gelatin
2 T. lemon juice
3/4 c. sour cream
1/3 c. water
1 7-3/4 oz. can salmon, drained, flaked and boned
1/4 c. celery, finely chopped

Drain pears, reserving syrup; add water to make 3 c. liquid. Bring syrup mixture to boiling. Add gelatin and stir until dissolved. Add lemon juice. To 1/2 the mixture add 1/2 c. sour cream, beat until smooth. Pour into 9x9x2 in. pan. To remaining gelatin, add 1/3 c. water. Chill both mixtures until partially set. Combine salmon, celery and the remaining sour cream; mound into pear cavities. Press pears, filled side up into sour cream mixture. Spoon remaining gelatin around pears. Chill until firm.

Mary Frances Fulk (Mrs. Oscar)

PERFECTION SALAD

1 pkg. lime jello	1 sm. can crushed pineapple
1 sm. pkg. cream cheese	1/2 c. cream, whipped
1 c. chopped pecans	1 sm. jar maraschino cherries,
1/2 c. mayonnaise	chopped
1 c. boiling water	

Dissolve jello, cream cheese in water. Cool, mix well. Drain fruit; add fruit and nuts in cool jello mixture. Whip 1/2 c. cream and add with mayonnaise. Chill until firm.

Mary Frances Fulk (Mrs. Oscar)

RUSSIAN SALAD

20 marshmallows	3/4 c. hot water
1 sm. can evaporated milk	1 sm. can crushed pineapple
1 3-oz. pkg. cream cheese	pineapple juice
1 pkg. lime gelatin	1 c. nuts, chopped

Melt marshmallows, milk and cream cheese. Dissolve

RUSSIAN SALAD (continued)

gelatin in hot water. Add remaining ingred. Combine mixtures. Congeal. Yield: 16-18 servings.

Blanche Whitt (Mrs. Sam)

SEA-FOAM JELLO

1 lg. pkg. cream cheese	1/2 pt. whipping cream,
1 med. size can pears	whipped
	1 pkg. lime jello (3 oz.)

Soften cream cheese; drain and crush pears; whip whipping cream. Heat pear juice drained from pears; dissolve lime jello in heated pear juice. Combine and mix all ingred. together. Pour in mold. Put in refrigerator 6 hrs. or overnight. Serves 10-12.

Joan James (Mrs. William)

SEVEN-UP SALAD

1 pkg. family size gelatin	1 egg
2 c. boiling water	1 c. pineapple juice
7 oz. 7-Up	1 T. butter or mar-
1 can (No. 303) crushed pineapple	garine
3 diced bananas	1 pkg. 3-oz. cream
1/2 c. sugar	cheese
2 T. flour	1 envelope whipped
	topping
	chopped nuts

Dissolve the gelatin in boiling water. Allow to cool slightly. Stir in 7-Up. Let chill until almost syrupy. Drain pineapple and save juice. Add pineapple and bananas to gelatin mix. Turn into pan about 9x12 in. and chill until firm.

Topping: Add water and other fruit juice to pineapple juice to make 1 c. in a saucepan. Blend sugar, flour, juice and egg. Cook, stirring constantly over low heat until thickened. Cool. Add butter, Cool Whip and softened cream cheese to the mixture. Spread over the congealed salad and sprinkle with nuts.

Judy Coffee (Mrs. F. D.)

SPARKLING SALAD MOLD

1 3-oz. pkg. lime gelatin
1 c. miniature marshmallows
1 c. lemon-lime carbonated
beverage, heated to boiling
1/2 c. chopped walnuts
1 c. mayonnaise
3/4 c. finely chopped cabbage
1/2 c. shredded carrot
1 No. 2 can drained, crushed pineapple

Dissolve gelatin and marshmallows in hot beverage. Chill until slightly thickened. Whip with beater. Add mayonnaise and blend. Add remaining ingred. and turn into mold. Makes about 12 servings.

Swaneda Cleckley (Mrs. M. A.)

STRAWBERRY-BANANA SALAD

1/2 pt. frozen whole strawberries
1 envelope Knox gelatin

Dissolve gelatin in hot water or juice (2 c.) Let partially jell. Add cream cheese (1 sm. pkg.), 2 sliced bananas, strawberries and 1/3 c. nuts. Let get firm in refrigerator.

Mary Thomas (Mrs. Emory)

TOMATO ASPIC

1 can 20-oz. tomato juice	1/4 t. salt
2 bay leaves	1 t. gelatin
4 whole cloves	1/2 c. chopped celery
1 3-oz. pkg. lemon jello	1/2 c. chopped olives
1 T. lemon juice	

Simmer tomato juice, bay leaves and cloves until measures 2 c. Strain. Add jello, lemon juice and salt. Dissolve gelatin in 1/4 c. juice mixture. Then add to other mixture. Add celery and olives. Mix well. Pour into individual molds or mold and refrigerate.

Florence Fulp (Mrs. Guy)

VEGETABLE SUPPER SALAD

2 pkgs. lemon jello or 1 of lemon	1 c. chopped celery
1 of lime	1 c. shredded cabbage
2 c. boiling water	1/2 c. grated carrots
2 T. vinegar	1 green pepper,
1 t. salt	chopped

Dissolve gelatin in boiling water. Add vinegar, salt. Chill until mixture begins to thicken. Fold in celery, cabbage, carrots and green pepper. Pour into ring mold. Chill until firm. Turn out on lg. chop plate, surround with lettuce. Garnish with radish roses, stuffed olives. Put bowl of mayonnaise in center. Serves 8 or more.

Gay Nell Reich (Mrs. Elmo)

WALNUT SALAD MOLD WITH DRESSING

1 c. crushed pineapple	1 c. finely diced celery
1/2 c. lemon juice	1 t. prepared horseradish
boiling water	(may use 2)
2 pkgs. lime gelatin	1 c. walnuts, chopped (4 oz.
2 T. grated lemon rind	can)
2 c. cottage cheese	1/2 t. salt

Drain syrup from pineapple. Add lemon juice to syrup and enough boiling water to make 3 c. liquid. Add gelatin. Stir until dissolved. Chill until syrupy. Spoon about 1 1/2 c. syrupy gelatin into bowl and fold in pineapple, walnuts and lemon rind. Pour into a 1 1/2 qt. ring mold rinsed in cold water. Chill until firm. Keep remaining gelatin at room temp., and when it is firm, beat until fluffy and blend in cottage cheese, celery, horseradish and salt. Spoon over layer in mold. Chill until firm. Unmold onto platter. Serve with Banana Walnut Dressing.

WALNUT DRESSING

1/2 c. mayonnaise	3 T. heavy cream
1 banana, mashed	1 T. lemon juice
1/2 c. chopped walnuts	

Mix thoroughly in sm. bowl. Makes 1 c. dressing.

Mary Frances Fulk (Mrs. Oscar)

YO-YO SALAD

1 pkg. lemon gelatin	1/2 sm. can crushed pineapple
1/2 c. grated cheese	1/2 c. whipped cream

Dissolve gelatin in 1 pt. hot water. Let partly congeal. Add pineapple and let stand for 30 min. Add cheese and fold in cream. Serves 8.

Swaneda Cleckley (Mrs. M. A.)

CRUNCHY CHICKEN SALAD WITH SOUR CREAM DRESSING

1 c. mayonnaise	5 c. diced cooked chicken
3/4 c. sour cream	2 c. diced celery
1 1/2 T. lemon juice	1 c. halved cashews
2 1/2 t. salt	

In lg. bowl, combine mayonnaise, sour cream, lemon juice and salt. Add diced cooked chicken, celery and cashew nuts; toss lightly. Serve on lettuce leaves. Makes 8-10 servings.

Gloria Long (Mrs. Jack)

MRS. NIXON'S CHICKEN SALAD

1 c. diced cooked chicken	
1 c. sliced celery	
1/2 c. halved and seeded green grapes	
1/3 c. chopped slightly browned almonds	
1/3 c. mayonnaise	
1 t. lemon juice	
1/2 t. grated onion	salt to taste

Combine the above ingred. and chill. Serve on crisp lettuce leaves. This makes 4 servings.

Sara McLendon (Mrs. H. M.)

SHRIMP SALAD

3 hard-boiled eggs, chopped	3 T. grated onions
4 chopped stalks celery	2/3 c. drained chopped pickles
2 c. shredded lettuce	
1/4 c. green pepper, chopped	2 c. shrimp, drain and wash

SHRIMP SALAD (continued)

1 T. celery seed

1 T. lemon juice

4 T. mayonnaise

Mix all ingred. and toss lightly. Chill for 2 hrs. and serve with lettuce.

Serves 4.

Kathy Davis

TURKEY FRUIT SALAD

4 c. chopped cooked turkey

1 c. seedless grapes

1 c. pineapple tidbits

1 c. chopped apples, unpeeled

1 c. chopped nuts

1 1/2 c. mayonnaise

Combine ingred. and chill.

Sarah Maynard (Mrs. Rayford)

BRANDIED FRUIT

1 gal. glass jug

1 c. starter, necessary

2 cans (No. 2) sliced peaches, drained

2 heaping c. sugar

Add starter. Let stand 2 weeks. Stir several times every day.

2 cans (No. 2) pineapple chunks, drained

2 c. sugar

Repeat stirring for 2 more weeks.

2 cans (No. 2) or 3 sm. cans peeled apricots

2 c. sugar

Repeating stirring another 2 weeks.

2 lg. jars or 3 sm. jars maraschino cherries

2 c. sugar

Repeat stirring another 2 weeks; stirring more often. Put in refrigerator and don't stir for 1 week. Put in jars in refrigerator. Will last indefinitely. Do not put tight lid on until finished.

Connie Davis (Mrs. Bernard)

FIVE-CUP SALAD

1 c. sour cream	1 c. miniature marshmallows
1 c. coconut, shredded	1 can fruit cocktail or
1 can mandarin oranges	crushed pineapple

Mix and chill.

Dot Meade (Mrs. Leonard)

FRUIT DELIGHT

1 can fruit cocktail	1 c. chopped nuts
3 sliced bananas	1 c. shredded coconut
3 sliced oranges	1/4 c. cherries
1 sliced apple	2 c. sour cream
1/2 c. pineapple chunks	1 c. almonds
2 c. marshmallows, sm.	

Combine all ingred. and refrigerate overnight. Serves 12-14.

Kathy Davis

FRUIT SALAD

1 sm. bottle maraschino cherries, quartered	1 can pineapple tidbits
1 sm. can seedless grapes	1 c. miniature marshmallows
1 can mandarin oranges	1 carton sour cream

Drain fruits well. Mix all ingred. well. Refrigerate for 24 hrs. Serve in lettuce cups. Yield: 6 generous servings.

Gertrude Trivette (Mrs. Donald)

MARSHMALLOW SALAD

1 can pineapple	3 eggs (yolks)
1 lb. marshmallows	3 T. water
1 lb. English walnuts	1/4 t. salt
lemon juice	1 bottle cherries

Cut pineapple into sm. pieces and marshmallows into quarters and add nuts. Cook eggs, vinegar and water until thickened and add salt. Pour this over first mixture and add cream, cherries, lemon juice. Chill and serve.

Mary Thomas (Mrs. F. J.)

PEA SALAD

(George E. Evans)

- 1/2 c. cheddar or velveeta cheese (finely cubed or minced)
- 1 lg. onion, finely minced
- 8-9 Gherkin sweet pickles, finely chopped
- 3 ribs celery, with leaves, finely minced
- 1 No. 2 can tender peas, drained

Dressing:

- 1/2 c. mayonnaise
- 2 t. Dijohn or Dusseldorf prepared mustard
- 1 T. sugar
- 2 T. vinegar

Mix dressing and above pea salad well together and refrigerate overnight. Serve on bed of lettuce, or use to stuff tomato served on lettuce leaf.

Edith Kudelka (Mrs. Mike)

PINK SALAD

- 1 sm. pkg. 3-oz. cherry or strawberry jello - I think the best is wild cherry
- 1 sm. container sm. curd cottage cheese
- 1 can (med. size) crushed pineapple, drained
- 1 lg. container Cool Whip

Mix dry jello with pineapple to moisten jello (no water or juice). Add cottage cheese and thawed Cool Whip. Keep refrigerated until ready to use. This can be used as salad or dessert. Note: this recipe makes a soft type salad, it does not hold its shape. I add 1 melted pkg. plain gelatin whenever I want to mold it or slice it.

Janie Cleckley Campbell (Mrs. Sammy)

SPICED PINEAPPLE

Drain juice from 1 can pineapple chunks. Add to the juice 2/3 c. sugar, 1/3 c. vinegar, 1/2 t. whole allspice, 1 t. cloves, 2 sticks cinnamon and simmer 10 min. Add pineapple. Place in a jar and cover and let chill.

SPICED PINEAPPLE (continued)

Use less vinegar and slice 1 lemon thin and add before heating, if desired.

Hattie Newsom (Mrs. R. W.)

QUICK SALAD

1 can (15 oz.) pineapple chunks
1 can (11 oz.) mandarin orange sections
1 3/4 c. cream cheese
1 pkg. (3 oz.) orange gelatin
1 container 4-1/2 oz. Cool Whip

Drain fruits thoroughly. Blend in Cool Whip and repeat dry gelatin, add drained fruits. Fold in Cool Whip. Chill 1-2 hrs. Serve on lettuce.

Mary Thomas (Mrs. Emory)

CHINESE VEGETABLE SALAD

Line salad bowl with endive, spinach or lettuce leaves. Mix 1 can Chinese vegetables, 1 pkg. raw mushrooms (about 6, washed and sliced). Marinate the mix in Old Dutch Sweet Sour Dressing (4 oz.). Let sit 30 min. Then pour over leaves. Serves 6-8.

Libby Shelton (Mrs. William)

GREEN BEAN SALAD

1/2 c. salad oil	2 cans, drained french green
3/4 c. vinegar, heated	beans
1/2 c. sugar	2 sliced cucumbers
salt and pepper to taste	1 sliced onions
	pimento

Mix oil, vinegar, sugar, salt and pepper. Pour over drained green beans, cucumbers and onions. Add pimento. Chill several hrs. or overnight and stir occasionally.

Gloria Long (Mrs. Jack)

KIDNEY COUNTRY BEAN SALAD

1/4 c. mayonnaise	1/4 c. chopped dill
1 T. vinegar from dill pickles	pickles
1/2 t. seasoned salt	1 lb. can red kidney
1 med. onion, chopped	beans (thoroughly
1/2 c. celery, chopped	drained)
	2 eggs, hard cooked
	lettuce

Mix mayonnaise, vinegar, seasoned salt, onion, celery and pickle. Add drained beans and chopped eggs. Mix lightly. Chill and serve on lettuce.

Florence Fulp (Mrs. Guy)

KRAUT SALAD

1 bag kraut (not canned)	2 lbs. (chopped)
1 c. celery (chopped)	
1 c. onion (chopped)	1 red pepper or can of chopped
1 green pepper (chopped)	pimento

Mix 1/4 c. oil, 1/4 c. vinegar, 1 1/2 c. sugar. Pour over salad and mix well.

Etta Ives (Mrs. Hubert)

THREE BEAN SALAD

French style green beans	1/4 c. diced green pepper
wax beans	1 T. soy sauce
kidney beans	1 t. celery salt
3/4 c. vinegar	1/2 t. MSG
3/4 c. sugar	1/2 t. salt
1 Bermuda onion, sliced	1/2 t. pepper

Marinate overnight, drain, add 1/4 c. oil just before serving.

Linda Schowalter (Mrs. Paul)

VEGETABLE SALAD

1 c. vinegar	1 can green peas (16 oz.)
1 c. sugar	1 sm. can pimento, chopped
1 T. salad oil	1 green pepper, chopped
1 t. salt	2-3 sm. onions, sliced in
	rings

VEGETABLE SALAD (continued)

1 can green beans (16 oz.)
 cut or whole
1 1/2 c. chopped celery

Combine vinegar, sugar and bring to boil in saucepan. Cool. Add salad oil and salt. Drain green beans, peas and pimento. Combine with green pepper and onions and celery. Pour dressing over vegetables and stir. Cover and let marinate for 24 hrs. Drain before serving. Makes approx. 12-15 servings.

Kathryn Steelman (Mrs. Harry)

BLEU CHEESE DRESSING

1 pt. mayonnaise	dash Worcestershire
1/3 c. buttermilk	sauce
1/2 t. each garlic, celery and onion salt	6 oz. bleu cheese

Put all ingred. in blender or electric mixer and blend thoroughly. Yield about 3-4 c. dressing. Store covered in refrigerator up to 3 months.

Gay Nell Reich (Mrs. Elmo)

CHILI SAUCE

Peel 12 lg. ripe tomatoes and 2 lg. onions and chop separately. Add 3 green peppers, chopped, 1 c. brown sugar and 1/4 c. white sugar, 2 T. salt, 1 pt. vinegar, 3 t. cinnamon, 1 t. mustard seed and 1 t. celery seed or chop up 1 stalk celery. Boil slowly about 1 hr. or until thick and bottle while hot and seal.

Mae Riggs (Mrs. Elmer)

COCKTAIL SAUCE (FOR SHRIMP)

1/2 c. tomato catsup	salt and pepper to taste
3 T. lemon juice	Worcestershire sauce to taste
10 drops Tabasco sauce	
1 t. horseradish	

COCKTAIL SAUCE (continued)

Mix and let stand 2 hrs. to blend

Gloria Long (Mrs. Jack)

FRENCH DRESSING

1/2 c. salad oil	1 t. sugar
2-3 t. vinegar or lemon juice	
1/4 t. mustard or dash cayenne	
1/2 t. paprika	few drops Worcestershire
1/2 t. salt	sauce

Put all ingred. in covered glass jar and shake until well blended. Serve very cold. Keeps well. For Spanish Dressing, add 2 T. chili sauce.

Mary Thomas (Mrs. Emory)

FRUIT SALAD DRESSING

3 oz. pkg. cream cheese	1/2 c. Pet milk, whipped stiff
3 T. salad dressing	2 t. lemon juice

Mix together and serve over fruit.

Mary Thomas (Mrs. Emory)

MILD BARBEQUE SAUCE FOR CHICKEN OR PORK

lemon juice or the juice from 1 lemon	
1 T. sugar	
1/2 c. catsup	1/2 c. vinegar
1/2 t. ground red pepper	1 t. Worcestershire sauce
1 t. salt	1/4 lb. margarine, melted

Mary Thomas (Mrs. Emory)

ORANGE FRENCH DRESSING

1 6-oz. can concentrated orange juice	
3/4 c. salad oil	1/2 t. dry mustard
1/4 c. vinegar	1/4 t. salt
3 T. sugar	1/4 t. Tabasco

ORANGE FRENCH DRESSING (continued)

Mix together and serve over mixed greens or fruit salad.
Yield: 1 1/2 c.

Luray Spikula (Mrs. Russell)

OYSTER SAUCE

1/4 - 1/2 c. tomato catsup	2 t. lemon juice
1/2 t. horseradish	dash Worcestershire sauce

Serve with raw oysters covered in vinegar.

Mary Thomas (Mrs. F. J.)

ROQUEFORT CHEESE DRESSING I

1/2 c. Roquefort cheese (crumbled in sm. pieces)
6 T. Miracle French dressing
1/2 t. salt
1 c. dairy sour cream

In pint jar, shake all ingred. Refrigerate. Keeps well.

Florence Fulp (Mrs. Guy)

ROQUEFORT CHEESE DRESSING II

1 qt. mayonnaise
1 1/2 c. chopped bleu cheese
enough tomato juice to dilute or (1/4 c. catsup, fill
to 1/2 with water)
2 T. Worcestershire sauce
1 T. brown sugar
salt to taste

Mix and serve over tossed salad.

Connie Davis (Mrs. Bernard)

ROQUEFORT DRESSING

8 oz. bleu cheese	1 t. salt
1 qt. Kraft mayonnaise	1 section garlic, cut fine
3 T. wine vinegar	1 sm. onion, grated

ROQUEFORT DRESSING (continued)

2 T. lemon juice dash red pepper
2 T. sugar

Mix with electric mixer.

Dot Andrews (Mrs. W. H.)

SOPHIE'S DRESSING (Dietetic)

36 oz. tomato juice	1 t. paprika
2 T. onion flakes	1 T. Sweetena (6 envelopes)
dash powdered cloves	put in less and add to
dash cinnamon	taste
1/2 t. garlic powder	1 1/2 t. salt
	1/3 c. cider vinegar

Cook slowly in pan until as thick as you like. Add horseradish to taste. For shrimp sauce, take a sm. amt. to dressing and add more horseradish and Tabasco.

Flo Ryczek (Mrs. Walter)

TARTAR SAUCE I

1/2 c. each mayonnaise, chopped olives, chopped pickles,
chopped onions, diced celery
salt and pepper

Mary Thomas (Mrs. Emory)

TARTAR SAUCE II

1 lg. dill pickle (chunk)	1 t. lemon juice
1 t. parsley	1/4 t. Worcestershire
1 t. instant onion or 2 T. fresh	sauce
1 c. mayonnaise	

Mix and blend in blender.

Luray Spikula (Mrs. Russell)

SAUCE FOR MEAT AND FISH

Tomato Sauce:

SAUCE FOR MEAT AND FISH (continued)

1 c. strained tomatoes	1/4 t. salt
1 T. butter	pepper
1 T. flour	

Heat tomatoes and strain. Add blended flour and butter and cook until creamy. Add salt and pepper. Good with salmon loaf, meat loaf or veal cutlets.

Mary Thomas (Mrs. Emory)

WHITE SAUCE

3 T. butter	2 T. flour
1 c. milk	1/2 t. salt

Melt butter in saucepan; add flour and stir until thoroughly blended. Then add milk slowly, stirring constantly. Add seasoning and cook until thick.

Sara McLendon (Mrs. H. M.)

FRUIT TOPPING

Drain an 11-oz. can mandarin oranges and add 1/2 c. sour cream, 1/2 c. chopped dates, 2 T. chopped almonds and 1/2 c. miniature marshmallows. Spoon over custards and sprinkle with coconut. The topping is also excellent on gingerbread. It may be used to make a delicious parfait by arranging the topping in alternate layers with cubes of gingerbread in parfait glasses.

Kay Carter (Mrs. Jerry)

HOT HEAVENLY FUDGE SAUCE

(For delicious Hot Fudge Sundies)

1/2 c. butter	1/2 t. salt
4 sqs. unsweetened chocolate	1 tall can evaporated
3 c. sugar	milk (1 2/3 c.)

Melt butter in top of double boiler. Melt chocolate in butter. Add sugar a little at a time, stirring after each addition. Add salt. Slowly stir in evaporated

HOT HEAVENLY FUDGE SAUCE (continued)

milk. Heat until creamy but do not cook. Serve warm over ice cream. Store in refrigerator and heat sm. amts. as needed to serve.

Flo Ryczek (Mrs. Walter)

LEMON SAUCE

1 c. sugar	1 c. boiling water
1/4 c. corn starch	3/4 c. lemon juice

Mix sugar and corn starch. Add water and lemon juice. Cook in top of double boiler until thickened. Good on gingerbread and bread pudding.

Florence Fulp (Mrs. Guy)

MAPLE SYRUP

2 c. sugar	1/4 t. vanilla flavoring
1 c. water	1 T. butter
1/4 t. maple flavoring	

Bring water to boil and add sugar. Stir until just dissolved; add remaining ingred. Serve over pancakes or waffles. Serves 4.

Connie Davis (Mrs. Bernard)

SWEET POTATO SAUCE

1 c. orange juice	2 T. butter
1/3 c. white sugar	1 T. corn starch or flour
1/3 c. brown sugar	

Combine and bring to boil over moderate heat. Pour over sweet potatoes before putting into oven.

Carolyn Westbrook (Mrs. Roy)

TEN-MINUTE CRANBERRIES

Boil together for 5 min., 2 c. water and 2 c. sugar. Add 1 qt. cranberries which have been washed and stemmed

TEN-MINUTE CRANBERRIES (continued)

Boil without stirring for 5 min., or until all of the skins have popped. Remove from fire and allow the sauce to remain in the kettle until it has become thoroughly cool.

Sara McLendon (Mrs. H. M.)

NOTES

NOTES



Sketched by Helen Bergen

The arched doorways of the present Christian Education building exemplifies typical Moravian architecture.

The group of figures represents the Moravian band which plays at many special services.

Soup & Sandwiches

PASS IT ON

Have you had a kindness shown?
 Pass it on;
'Twas not given for thee alone,
 Pass it on;
Let it travel down the years,
Let it wipe another's tears,
Till in heaven the deed appears -
 Pass it on.

Did you hear a loving word?
 Pass it on;
Like the singing of a bird,
 Pass it on;
Let its music live and grow,
Let it cheer another's woe,
You have reap'd what others sow -
 Pass it on.

Be not selfish in thy greed,
 Pass it on;
Look upon thy brothers' need,
 Pass it on;
Live for self, you live in vain,
Live for Christ, you live again.
Live for Him, with Him you reign -
 Pass it on.

Henry K. Burton

SANDWICHES

SOUPS

CHICKEN SANDWICHES

2 c. diced cooked chicken 1/2 c. heavy cream
1/2 c. blanched almonds salt and pepper

Blend the above ingred. 1 min. Spread the fillings with a seasoned butter if freezing sandwiches for party.

Garlic Butter: 1 stick butter, 1 minced clove garlic, 1 sm. chopped onion.

Herb: 1 stick butter mixed with 1 T. freshly chopped basil, tarragon, or parsley, oregano, others.

Mushroom: 1/2 lb. fresh mushrooms, chopped; sauteed in 2 T. butter until brown, then put in blender with 1 stick soft unsalted butter and 3 T. brandy. Blend until smooth.

Mary Thomas (Mrs. F. J.)

CUCUMBER SANDWICH I

1 med. size cucumber
bread rounds cut to the size of cucumber
mayonnaise and salad dressing

Serrate unpeeled cucumber with fork. Slice cucumber in 1/8 in. slices into ice water. Let stand 3 min. Remove and drain. Spread 1 side of bread with mayonnaise, the other side with salad dressing. These sandwiches can be made 24 hrs. in advance if they are kept chilled.

Betty Fox (Mrs. Richard)

CUCUMBER SANDWICH II

Peel and thinly slice 2 cucumbers. Soak in 1 c. vinegar, 1 c. water and salt for a few hrs. Dry well. Spread bread rounds (the same size as the cucumber slices) with a thin layer of mayonnaise. Make the sandwiches

CUCUMBER SANDWICH II

and roll edges in sour cream, then in chopped parsley or chive, or a combination of both.

Sherry Jones (Mrs. Robert)

HAM AND EGG SANDWICHES

1 English muffin, split
2 thin slices of ham
scramble 3 eggs
1 slice American cheese

Put English muffins on cookie sheet. Lay a slice of ham on each one. Scramble eggs. Put 1/2 on each ham slice and put 1/2 cheese on each one. Place under broiler until bubbly.

Sarah Genung (Mrs. Wilbur)

HAM SANDWICHES OR SPREAD

2 c. chopped cooked ham
1/2 c. mixed sweet pickles, juice
1/2 stick softened butter

Blend 1 min.

Mary Thomas (Mrs. F. J.)

HEALTHFOOD SANDWICHES

- Avocado slices, crisp bacon and tomato on whole wheat toast with alfalfa sprouts.
- Grilled tuna and natural cheddar cheese, plus tomato, on whole wheat also with alfalfa sprouts.
- Sautéed slices of green peppers with bacon between slices of whole wheat toast spread with mayonnaise.

Sherry Jones (Mrs. Robert)

SALMON SANDWICH SPECIAL

6 slices bread, toasted and buttered
1 No. 1 can salmon, drained and boned

SALMON SANDWICH SPECIAL (continued)

2/3 c. crumbled bleu cheese
1 can condensed cream of mushroom soup
6 T. Parmesan cheese
paprika

Top toast with flaked salmon, then blue cheese. Spoon soup directly from can over sandwich. Sprinkle 1 T. Parmesan cheese and dash of paprika over each. Place under broiler until soup is bubbly and cheese is lightly browned. Yield: 6 sandwiches.

Eva Morgan (Mrs. R. K.)

CABBAGE SOUP

1 46-oz. can tomato juice	1 T. onion flakes
1 46-oz. can water	chopped celery
5 beef bouillon cubes	black pepper
tiny pinch Italian seasoning	hot sauce (to taste)
garlic powder (to taste)	1/2 head cabbage, chopped fine or shredded

Cook all together until cabbage is done, about 2 hrs. Store in refrigerator and add some water each time soup is heated.

Sherry Jones (Mrs. Robert)

ELNA'S OLD FASHIONED SOUP

1 lb. ground beef or chuck (brown in skilled and drain off grease)
1 lg. onion (brown in skillet)
1/2 c. rice cooked in plenty of water (save liquid)
1 lg. can stewed tomatoes
1 or 2 c. kidney beans (canned)
3 sm. carrots cooked (save liquid)

After all ingred. are cooked, put together in a lg. pan. Be sure to add all liquids, and more if needed. Add salt and pepper to taste and simmer.

Flo Ryczek (Mrs. Walter)

HAMBURGER-VEGETABLE SOUP

3/4 to 1 lb. hamburger
2 c. each of tomato and potato soup
2 med. carrots, diced or 1 c. cooked carrots
1/2 c. diced celery
1 med. onion, chopped
1/4 c. rice or barley
2 t. salt
1/8 t. pepper
1 1/2 qts. water

Hazel Doub (Mrs. G. L.)

HOMEMADE SOUP MIX

12 ears corn cut off (4 pts.)
2 gals. tomatoes, peeled and quartered
4 pods green pepper
1 lg. can limas or peas
1 1/2 c. diced carrots
1 c. okra or celery
6 onions
1 c. sugar
1/2 c. salt
1/2 c. vinegar
1 1/2 qts. water

Cook 45 min. to 1 hr. Cool and freeze in qt. containers.

Margaret Clodfelter (Mrs.
Robert)

MANHATTAN CLAM CHOWDER

6 cans clams	2 lg. onions, chopped
4 cans tomatoes	
1/2 lb. bacon, fried and chopped	
6 lg. potatoes	1 pt. milk
2 lg. green peppers, chopped	1 stick butter

Cook tomatoes; cook potatoes and cook onions and green peppers in butter. (Cook each in separate pan.) Put chopped bacon in oven to make it crisp. Put all above ingred. together and add milk and clams. Simmer for approx. 45 min.

Kathryn Steelman (Mrs. Harry)

NEW ENGLAND CLAM CHOWDER

2 8-oz. cans minced clams
3 slices bacon, cut in 1/2 in. pieces
1/4 c. chopped onion
1/4 c. chopped celery
1 1/2 c. cooked diced potatoes
1 1/2 t. salt
1/8 t. pepper
1/8 t. thyme
3 c. milk
2 T. butter

Drain clams; reserve 1 c. liquid. Fry bacon in skillet until crisp. Add onions and celery. Sauté until tender; drain. Combine bacon mixture, potatoes, clam liquid, salt, pepper and thyme in lg. saucepan. Simmer 10 min. Add milk and clams. Heat thoroughly; do not boil. Top each serving with 1 t. butter. Yield: 6 servings.

Linda Schowalter (Mrs. Paul)

ONION SOUP

4 med. onions, cut and brown in margarine
2 cans chicken broth
2 cans beef broth

Cover and simmer for several hrs. Top with Parmesan cheese and croutons and grated Swiss cheese.

Linda Schowalter (Mrs. Paul)

OYSTER STEW

1 pt. oysters with liquid
4 T. butter
1 t. salt
1/8 t. pepper
1 qt. rich milk

Place oysters, liquid and butter in saucepan. Simmer until edges of oysters curl. Quickly add milk and seasoning. Heat and serve at once. Serves 6.

Mary Thomas (Mrs. F. J.)

NANNIE'S POTATO SOUP

3 lg. potatoes, finely chopped	pepper to taste
1 lg. onion, finely chopped	1 c. boiling water
1/2 t. dehydrated parsley	4 plain crackers
1/4 t. celery seed	3 slices bacon
1/2 stick butter or margarine	1 pt. homogenized milk
salt to taste	

Cook potatoes and onions in water to cover until very soft. While potatoes and onions are cooking, fry bacon until crisp and drain on paper towel. Set aside. To potatoes and onion, add celery seed, parsley, salt and pepper, butter and boiling water. Stir well. Add milk and simmer (do not boil) until hot. Crumble crackers and bacon and add to mixture. Mix well. Keeps well for several days in refrigerator. Good for someone sick.

Florence Fulp (Mrs. Guy)

OLD-FASHIONED POTATO SOUP

8 potatoes, cubed	1 egg, well beaten
1 qt. milk	1/2 c. flour
1 T. butter	1/4 c. milk
salt and pepper	

Boil the potatoes until soft. Drain off all the water. Add the milk and heat thoroughly, season to taste. Work the butter into the flour and then add the egg and 1/4 c. milk, using only enough milk to make mixture thin enough to drop into the hot milk. Cover saucepan and cook about 10 min. Serve at once.

Eleanore Lewis (Mrs. Henry A.)

VEGETABLE SOUP

1 can Chunky Vegetable Soup
1 can okra, corn and tomatoes
1 c. water

Mix all of the ingred. and simmer for 15 min.

Barbara Ruggles

ZESTY PUMPKIN SOUP

5 c. chicken broth	1 No. 2 1/2 can pumpkin
1 med. onion, minced	1/2 t. red pepper
3 c. scallions	2 t. salt
2 c. half and half milk	1 t. lemon pepper

Sauté onion; add to stock. Add pumpkin and seasonings. Simmer. Add half and half milk and scallions. Serve sour cream with chives on top. Serves 8-10.

Mabel Hall (Mrs. Grady)

NOTES



Sketched by Ralph Boles

This candle box is one of the first used by the settlers. It uses a candle. There is a hole in the top for air so that it will burn, but enclosed so that it will not go out from the wind. It is located in the Gemein Haus.

Vegetables

COOKING IDEAS

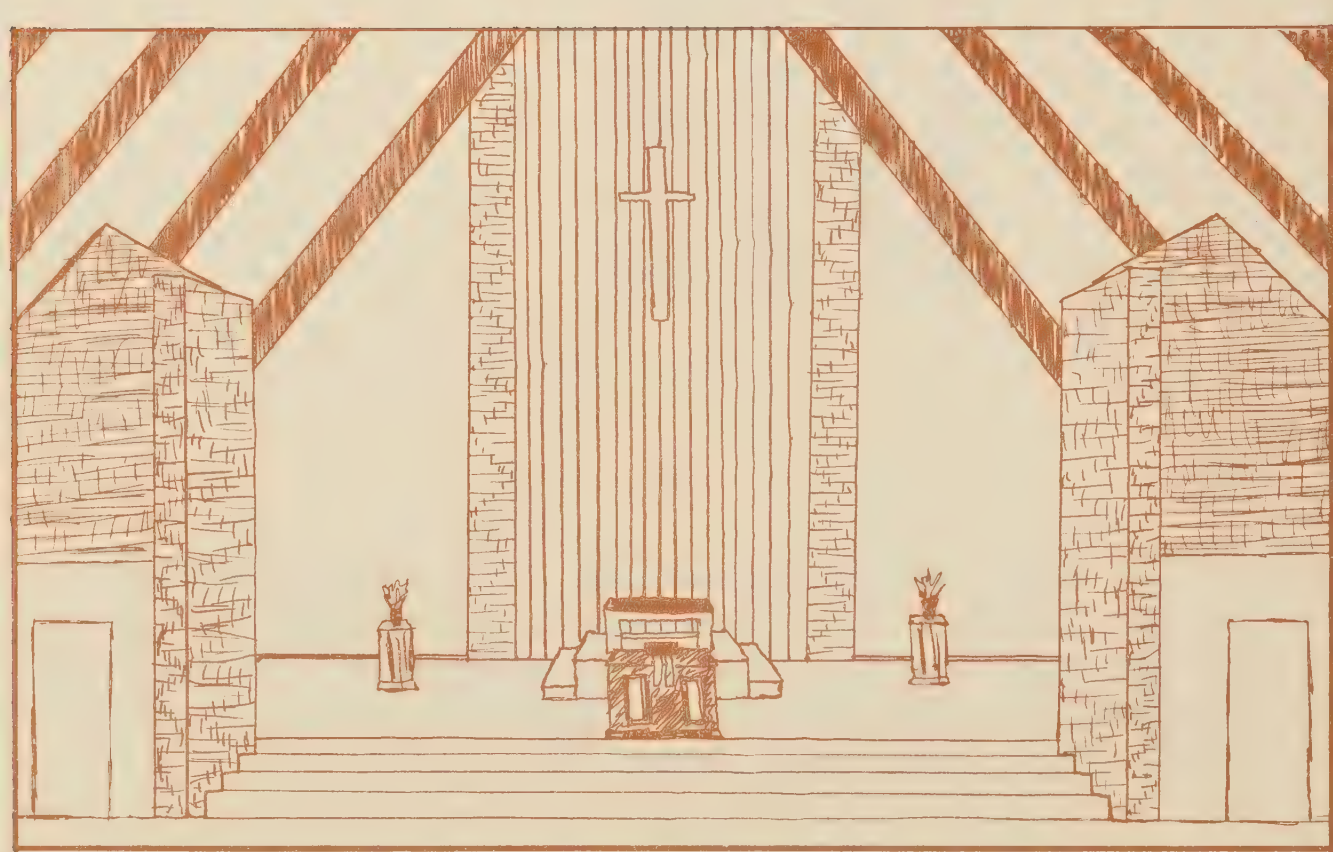
If I had a spoon
As tall as the sky

I'd dish out the clouds
That go slip-sliding by.

I'd take them right in
And give to the cook

And see if they tasted
As good as they look.

Author unknown



Sketched By Catherine Clodfelter

Interior of New Sanctuary

VEGETABLES, FRUITS, CEREALS, BEANS

HOLIDAY ASPARAGUS CASSEROLE

2 cans (10 1/2 oz. each) cut asparagus
2 pkgs. sour cream sauce mix
sliced processed cheese
1 3/4 c. milk
1 t. seasoned salt
1/4 t. pepper
1 can French fried onion rings
4 hard cooked eggs
tomato slices

Drain asparagus and turn into a casserole. Prepare sauce mix with milk by pkg. directions. Add seasoned salt and pepper. Pour over asparagus. Cover with cheese slices and 1/2 can of onions. Cover and bake in a 350° F. oven for about 20 min. or until bubbly. Remove cover. Cover with tomato slices and remaining onions. Return to oven for about 5 min. Makes 6 servings.

Jane Bellamy (Mrs. W. G.)

ASPARAGUS CASSEROLE

2 (15 oz.) cans white asparagus
2/3 c. asparagus liquid
2 cans cream of mushroom soup
6 hard boiled eggs
1 1/2 c. sharp grated cheese
1 c. toasted bread crumbs

Drain asparagus and cut spears in 1/2. Add 2/3 c. of asparagus liquid to mushroom soup. Slice hard boiled eggs. Alternate in layers, asparagus and eggs in casserole. Pour diluted soup on top. Sprinkle grated cheese and bread crumbs last. Heat for 15 min. at 275° F. or until hot through.

Jane Bellamy (Mrs. W. G.)

BAKED APPLES

6 lg. tart apples	1/3 t. cinnamon
1 1/2 T. butter	1/3 t. nutmeg
1 c. sugar	1/2 c. cream

Wash, core and slice apples. Arrange in a shallow baking dish. Dot with butter. Mix together sugar, cinnamon, nutmeg and cream and pour over apples. Bake at 350° F. 30 min. or until done.

Linda Davis (Mrs. Jerry)

BAKED BEANS

2 sm. cans pork and beans	catsup
1 med. onion, diced	brown sugar
1 sm. green pepper, diced	vinegar
6 bacon slices, crumbled	

Mix all ingred. in baking dish; use enough catsup, brown sugar, and vinegar to give sweet and sour taste. Bake in 400° F. oven until hot through. Sprinkle bacon on top.

Anne Grogan (Mrs. R. D.)

Similar recipe: Linda Davis (Mrs. Jerry)

BAKED CARROTS

8 carrots, washed and cut into strips
1/2 c. chopped onion
1/2 c. white or dark raisins
1 apple, cored and cut into cubes
2 T. honey
2 T. sunflower seed oil

Place all ingred. in shallow casserole. Cover tightly. Bake at 375° F. about 40 min. or until carrots are tender. If carrot strips are thin, less time is needed. Serves 6.

Margaret Carter (Mrs. Ralph)

BAKED PEAS, CHINESE STYLE

1/2 c. thinly sliced onion
1 can (6 oz.) sliced mushrooms
1/4 c. butter
1/2 c. milk
1 pkg. frozen green peas (10 oz.) partially defrosted
dash pepper
1 c. Chow Mein noodles
1 can bean sprouts, drained
1 can (8 oz.) water chestnuts, drained and sliced
1 can (10 1/2 oz.) mushroom soup, undiluted
1 t. salt

Sauté onions and mushrooms in butter until soft. Add to peas, bean sprouts and water chestnuts. Blend together soup, milk, salt, and pepper. Pour over vegetables and mix carefully. Place in 1 1/2 qt. shallow casserole. Edge with Chow Mein noodles. Bake 350° F. 30-40 min. Serves 6.

Libby Shelton (Mrs. William)

BEETS

Mix 1/4 c. vinegar, 1/4 c. sugar, 3/4 c. beet liquid and 1 heaping T. corn starch. Bring liquid to boil and stir until slightly thickened. Add 1 can beets. Cover. Turn off heat.

Dorothy Andrews (Mrs. W. H.)

BROCCOLI CASSEROLE I

2 pkgs. frozen broccoli or fresh
2 T. butter
2 T. flour
1 t. salt
2 c. milk
1/4 t. pepper
3/4 c. shredded cheese (med. sharp)
1/4 c. chopped almonds
1/4 c. buttered crumbs
4 slices bacon

Cook broccoli until tender. Drain and place in greased casserole. Make sauce of butter, flour, milk and cheese. Sprinkle almonds over broccoli and pour sauce over all. Sprinkle top with bread crumbs and bacon. Bake 350° F. for 20 min.

Mary Thomas (Mrs. Emory)

BROCCOLI CASSEROLE II

Prepare 2 10-oz. pkgs. frozen broccoli spears as pkg. directs but only cooking 4 min. Drain and put into a greased 2 qt. baking dish. Sprinkle broccoli with 1 c. grated cheese. Mix 1 can cream of mushroom soup with 2/3 c. Pet milk (1 sm. can). Bake in 350° F. oven for 25 min. Take from oven and top with French fried onion rings. Then return to oven for 8-10 min. Can use asparagus, green peas or mixed vegetables.

Kathleen Wheeler (Mrs.
Jabronze)

Variation: Instead of milk, use 2 eggs beaten well and 1/2 c. mayonnaise. Ferne Vaughn (Mrs. J. B.)

BROCCOLI CASSEROLE III

- | | |
|--------------------------|----------------------------|
| 1 10-oz. pkg. broccoli | 1 3-oz. pkg. cream cheese |
| 3 med. onions, quartered | 2 oz. pkg. sharp processed |
| 4 T. butter | American cheese or 1 c. |
| 2 T. all-purpose flour | 1 c. soft bread crumbs |
| 1 c. milk | |

Cook broccoli; drain. Cook onions in salted boiling water until tender; drain. Melt 2 T. butter in saucepan; blend in flour, 1/4 t. salt and a dash of pepper. Add milk; cook and stir until thick and bubbly. Reduce heat and blend in cream cheese until smooth. Place vegetables in 1 1/2 qt. casserole dish. Pour sauce over it. Mix lightly, top with cheese. Bake at 350° F. for 30 min. Melt remaining butter and pour over bread crumbs. Toss lightly. Sprinkle bread crumbs around edge of casserole and bake uncovered for 30 min. more.

Suzanne Cockerham (Mrs. Johnie)

BUTTERED ONIONS

- | | |
|------------------------|-----------------|
| 8-12 med. sized onions | 1 1/2 T. butter |
| 3/4 t. salt | |

Peel onions, cover with boiling water and add salt. Cover and cook for 15 min. or until tender. Drain and add butter. Serve hot. Yield 4 servings.

Kathy Davis

CABBAGE DELUXE

1 med. head cabbage	2 t. vinegar
2 T. butter	1/2 t. sugar
2 T. minced onion	3/4 t. salt
1 T. flour	dash pepper
1 c. sour cream	paprika

Cut cabbage into 6 wedges and cook until tender in boiling, salted water. Melt butter in a saucepan over low heat. Add onion and cook until tender, but not brown. Blend in flour and heat until bubbly. Stir in sour cream, vinegar and seasonings except paprika, stirring constantly; cook until thickened. Pour sauce over cabbage. Sprinkle with paprika. Makes 6 servings.

Marie Choplin (Mrs. Tommie)

DUTCH SLAW CABBAGE

cabbage	1 T. sugar
1 egg	1 t. salt
1/4 c. vinegar	dash pepper

Shred cabbage rather fine. Put in saucepan and sprinkle with salt. Cover pan and place over a low flame and steam until very tender. Beat the egg, add the sugar, salt, pepper and vinegar and pour over the steamed cabbage. Heat for 5 min. Serve at once.

Eleanore Lewis (Mrs. Henry A.)

HOT CABBAGE SLAW

3 T. bacon dripping (or Crisco)	1 1/2 t. sugar
5 c. finely shredded cabbage	2 T. vinegar
1/4 c. water	1 t. flour
1 t. salt	

Heat bacon drippings and water in deep saucepan. Add cabbage and salt. Cook slowly for about 20 min. (or until barely done). Mix sugar, flour and vinegar. Pour over cabbage and cook 5 min. longer. Stir well.

Grace Lackey (Mrs. L. W.)

CORN CUSTARD OR PUDDING

1 c. finely cut corn	1/2-1 t. salt
2 eggs	1/8 t. pepper
1 c. heavy cream	2 T. butter

Beat eggs and add remaining ingred. Pour into buttered shallow baking dish and place in pan of hot water.

Bake 325° F. for 1 hr. or until a knife, when inserted, emerges clean. Makes 4-5 servings.

Libby Shelton (Mrs. William)

Similar recipe: Florence Fulp (Mrs. Guy)

CREAMED CAULIFLOWER

1 med. head cauliflower, broken
1 can frozen condensed cream of shrimp soup
1/2 c. dairy cream or light cream or 1 6-oz. can
evaporated milk
salt to taste
1/4 c. slivered blanched almonds, toasted

Cook cauliflower, covered in a very sm. amt. of boiling salted water 10-15 min. or until tender; drain. Meanwhile, heat soup over low heat stirring frequently. Add sour cream, stir and cook until just heated. Season to taste; add almonds; pour over hot cauliflower.

Kay Carter (Mrs. Jerry)

DIET WATCHER'S AND VEGETARIAN'S DELIGHT

1 pkg. frozen green beans	1 1/2 c. water
4 sm. potatoes	1/2 t. salt
2 sm. squash	1/4 t. pepper
4 sm. onions	

Place beans in bottom of pressure cooker. Arrange all other vegetables on top of beans. Cook 15 min. on 15 lbs. pressure. Turn off heat, and leave on stove until pressure is down and dinner is ready. Serves 4. 145 calories per serving.

Mary Boles (Mrs. Ralph)

EGGPLANT CASSEROLE

1 lg. eggplant, peeled and cut in 1/4 in. slices	
1 egg beaten with "a tad" of milk, salt and pepper	
1 lg. white onion, sliced	
flour for dredging	salt and pepper to taste
2 c. tomato juice	1 can (4-oz.) mushroom stems
dash oregano	and pieces, drained
1/4-1/2 t. garlic powder	1 c. grated cheddar cheese
	1 c. grated mozzarella cheese

Dip eggplant and onion slices first in egg, then in flour. Cook in a skillet with vegetable oil until brown. Drain. Simmer tomato juice, oregano, garlic powder, salt and pepper until thickened for tomato sauce. Add mushrooms. In a baking dish, put first a layer of eggplant and onions, pour tomato sauce over the slices and cover with cheeses. Repeat until all slices are used, ending with cheese. Bake in preheated 350° F. oven until cheese bubbles, 20-30 min.

Mary Frances Fulk (Mrs. Oscar)

MISS DIXIE'S EGGPLANT CASSEROLE

(Miss Dixie was dietician at the YWCA for many years.)

1 med. eggplant	1 egg
1 c. milk	2 T. butter
12 plain crackers	salt to taste after crackers are added

Peel and dice eggplant. Put into salted ice-water. Let stand for 10 min., drain quickly and put immediately into boiling water. Cook until tender, approx. 30-40 min. Remove from stove, drain thoroughly and mash well. Add 1 T. butter, milk, egg (slightly beaten) and cracker crumbs (reserving enough for topping). Salt to taste and pepper if desired. Grease, with other T. of butter, baking dish. Bake in 425° F. oven for 20-30 min. Do not overcook.

Florence Fulp (Mrs. Guy)

GREEN BEAN CASSEROLE I

3 (10 oz.) pkgs. frozen French style green beans
1/4 c. butter

GREEN BEAN CASSEROLE I (continued)

1 c. fine bread crumbs
1/2 c. grated Parmesan cheese
4-oz. can mushroom pieces and stems
10 1/2 oz. can mushroom soup
5-oz. can water chestnuts, sliced and drained
6 lg. stuffed green olives, sliced

Cook green beans in salted boiling water; drain. Melt butter, stir in crumbs and cheese; reserve. Blend mushrooms and liquid with soup; add to green beans, water chestnuts and olives in lg. mixing bowl. Place in 2 qt. casserole. Top with crumb mixture. Bake at 350° F. for 20-30 min.

Linda Schowalter (Mrs. Paul)

GREEN BEAN CASSEROLE II

Drain can of green beans and put in casserole. Salt to taste. Cover with 1 can undiluted cream of mushroom soup. Top this with 1 can French fried onions or onion rings. Heat thoroughly and serve.

Mae Riggs (Mrs. Elmer)

Jane Bellamy (Mrs. W. G.)

Variation #1: Sprinkle top with 1 T. butter and slivered almonds. Florence Fulp (Mrs. Guy)

Variation #2: Add 1 can mixed fancy Chinese vegetables. Libby Shelton (Mrs. William)

Variation #3: Sprinkle casserole with slivered almonds. Florence Fulp (Mrs. Guy)

GREEN PEA AND ASPARAGUS CASSEROLE

1 can LeSeur green peas
1 can asparagus (Green Giant, lg. size)
1 can mushroom soup
1 c. grated cheese, sharp or med. Cheddar
1 c. crushed corn flakes

Grease casserole. Drain water from the green peas. Drain asparagus (save some liquid). Grate cheese. Crush corn flakes. Put a layer of green peas in bottom

GREEN PEA AND ASPARAGUS CASSEROLE (continued)

of dish, a layer of asparagus, add soup, undiluted, then a layer of cheese and on top crushed corn flakes. If the mixture seems dry, add a little of the liquid. Bake at 350° F. for 1 hr. May be frozen.

Libby Shelton (Mrs. William)

GREEN PEA CASSEROLE I

4 cans green peas, drained (No. 2)
1 can cream mushroom soup diluted with 1/2 can milk
1 can water chestnuts, drained and chopped
pimento, finely chopped

Mix, pour in casserole. Bake about 20 min. at 350° F.

Barbara Shore Hudgens (Mrs. Earl)

GREEN PEAS, EGGS AND TOMATOES CASSEROLE II

2 cans green peas	cheese sauce
4 hard boiled eggs	salt and pepper to taste
3 lg. tomatoes	

Cover bottom of casserole with drained peas, cover with cheese sauce; layer sliced tomatoes, then peas and sauce, then layer of sliced eggs topped with cheese sauce. Bake 375° F. until brown.

Cheese Sauce: 3 T. butter, melted, 4 T. flour, liquid from peas and 1/2 c. grated cheese.

Jane Bellamy (Mrs. W. G.)

HOT GERMAN POTATO SALAD

Cook about 6 med. sized potatoes, sliced or diced, until done, with 1/2 t. salt. Cut into sm. pieces, 5 slices bacon, fry until crisp; drain off 1/2 of grease. Mix 1/4 c. sugar, 1/4 c. vinegar, 1/2 c. water and pour over bacon. Mix 1/4 c. water, 1 T. flour and pour over bacon and stir for a min. Add cooked potatoes and simmer for 5 min. Serve hot.

Etta Ives (Mrs. Hubert)

LETTUCE-PEA CASSEROLE

Break up lettuce in bottom of flat dish. Add 1 can (lg.) midget LeSeur English peas, drained. Put in layers, 1 c. chopped celery, 1 sliced red onion. Spread 1 c. Hellman's mayonnaise on top. Sprinkle 1 1/2 t. sugar, Parmesan cheese and crumbled bacon (6-7 slices) over it.

Mary Thomas (Mrs. Emory)

MACARONI PIE

Cook 1 1/2 c. macaroni in boiling salted water until tender. Drain well. Beat 2 eggs and blend in 1 t. flour, salt to taste, 1 c. grated cheese and 1/8 c. butter cut into sm. pieces. Add 1 c. cold milk. Add macaroni, mix and turn into greased casserole. Top with additional grated cheese. Bake 325° F. until firm and lightly brown. Makes 5-6 servings.

Libby Shelton (Mrs. William)

MEXICAN CORN

1 can No. 2 corn	1/2 green pepper, chopped
2 T. butter	1/2 t. salt
1 pimento, chopped	1 t. chili powder

Heat corn in the butter. Add chopped pimento, pepper and seasonings. Stir frequently and serve hot.

Kay Carter (Mrs. Jerry)

MUSH

Mix 1 c. corn meal with enough cold water to make a thin paste. Bring 1 c. water to a boil. Stir in corn meal paste, stirring continuously until thickened. Serve with 1/2 c. milk and 1 pat of butter over it.

Mary Thomas (Mrs. F. J.)

PEA SALAD

1 can sweet peas	1/2 sm. can pimento
1 sm. onion, diced	2 boiled eggs, diced

PEA SALAD (continued)

mayonnaise to mix

Mix all ingred. well and serve.

Anne Grogan (Mrs. Russell)

PEAS AND CAULIFLOWER CASSEROLE

3 cans green peas

1 lg. or 2 sm. cauliflower (1 pkg. frozen cauliflower
can be used)

rich cream sauce

salt and pepper to taste

This makes a lg. casserole. Drain peas. Cook cauliflower until tender but not mushy. In bottom of casserole put the peas, lay sm. flowerettes of cauliflower in rows over peas, cover with a med. white sauce or cheese sauce. Bake in moderate oven until brown.

Jane Bellamy (Mrs. W. G.)

POTATO SOUFFLE

Prepare 2 c. mashed potatoes from a pkg. mix. Add a little nutmeg, 2 T. grated Parmesan cheese, 3 beaten egg yolks. Beat well. Cool. Fold in 4 egg whites which have been beaten until stiff. Pour into 1 1/2 qt. buttered souffle dish and bake 375° F. 35-40 min.

Linda Schowalter (Mrs. Paul)

BAKED RICE

1 c. uncooked rice

1/4 t. salt

2/3 stick butter

2 c. beef broth

1 sm. onion, chopped fine

Melt butter in casserole dish. Add rice, salt, beef broth and onion. Cover, bake 1 hr. at 350° F.

Eva Morgan (Mrs. Richard)

RICE SOUFFLE

1 c. cold cooked rice	2 T. butter, melted
3 eggs, separated	1/2 c. milk
1/4 lb. grated sharp cheese	pinch salt

Add egg yolks to rice and mix. Add milk, melted butter and cheese. Fold in beaten egg whites, plus salt. Pour in greased casserole dish and bake 45-50 min. at 300° F. until set and brown on top.

Helen Mickey (Mrs. E. T.)
(former minister's wife)

SAUERKRAUT AND DUMPLINGS

Cook 1-2 lbs. spareribs until tender. Have about a qt. of broth in kettle. Add a No. 2 can shredded kraut and bring to a fast boil. Drop dumplings from a t. into hot broth. Cover tightly and cook for 15 min. over med. heat without removing cover.

Dumplings:

1 c. sifted all-purpose flour	2 T. melted Crisco
1 1/2 t. baking powder	1/2 c. milk
1/2 t. salt	

Make dumplings by combining dry ingred. with melted Crisco and milk. Blend enough to moisten. Drop by t. into hot broth and cook according to directions.

Grace Lackey (Mrs. L. W.)

SHREDDED AU GRATIN POTATOES

6 med. potatoes	onion salt
1 t. salt	4-oz. sharp processed American cheese, shredded
1/4 t. pepper	1 c.
1 c. milk	

Cook unpeeled potatoes in water until almost tender. Cool, peel and shred to make about 4 c. Place in greased 10x6x1 1/2 in. baking dish. Sprinkle with salt and pepper; sprinkle liberally with onion salt. Top with cheese; pour milk over. Bake at 350° F. for 30 min. or until browned. Makes 5-6 servings.

Marie Choplin (Mrs. Tommie)
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DELICIOUS COLE SLAW

1 sm. onion
1 tart red apple, diced (optional)
1 t. salt
1 T. vinegar
1 T. lemon juice
4 c. shredded green cabbage

1 T. sugar
dash pepper
1 T. mayonnaise

Pour lemon juice over apple (to prevent turning dark) while shredding cabbage and grating the onion. Add vinegar to the mayonnaise and mix all ingred. well together. This is good as a quick salad served on crisp lettuce.

Jane Bellamy (Mrs. W. G.)

EVERLASTING SLAW

1 med. head chopped cabbage
1 med. onion, grated
1 carrot, grated

1/2 c. sugar
1 t. salt

Let stand 15 min. In saucepan combine 1 c. vinegar, 1/2 c. oil (Mazola or Wesson), 2 T. sugar and 1 t. celery seed. Heat to a boil. Cool completely and pour over slaw mixture. Refrigerate; eat for days.

Kathleen Wheeler (Mrs. Jabronze)

ICE BOX SLAW

3 lbs. cabbage
2 green peppers
1 4-oz. jar chopped pimentos

2 med. onions
1 T. salt
2 T. mustard seed

Grate or chop vegetables. Then in a saucepan combine 2 c. vinegar, 2 c. water and 2 c. sugar. Heat, stirring until mixture comes to a boil and sugar is dissolved. Cool and pour over cabbage mixture. Let stand in refrigerator for 24 hrs. Slaw keeps many days under refrigeration.

Doris Segraves (Mrs. Joseph)

MORAVIAN SLAW

6 lb. cabbage, chopped
2 onions, chopped

2 green peppers, chopped

MORAVIAN SLAW (continued)

Cover with 1/4 c. salt and let stand 15-30 min. Squeeze the excess liquid from the cabbage and place in a jar. Heat 2 c. vinegar and dissolve 2 c. sugar. Cool and mix. Refrigerate. This slaw will keep for weeks. Be sure to keep slaw mashed down under the liquid.

Hattie Newsom (Mrs. R. W.)

SEVEN DAY SLAW

Mix together 3/4 c. sugar, 1 c. white vinegar, 1 t. salt, 1 t. mustard seeds, 1 t. celery seeds, 1/4 c. chopped green peppers and 1/4 c. chopped onions. Heat mixture until it boils and pour over 1 grated med. cabbage. Mix well. Refrigerate in covered jar. Will keep a week.

Betty Wooten (Mrs. Calvin)

SOUR CREAM CUCUMBERS

2 lg. cucumbers, peeled and thinly sliced
1 green onion, thinly sliced
salt
1 c. dairy sour cream 1 t. sugar
2 T. lemon juice chopped chives

Sprinkle cucumbers and onion with salt and let stand 1 hr; drain well. Combine sour cream with lemon juice and sugar. Mix with cucumbers and onion. Add a little more salt if necessary and chill. Serve over shredded lettuce. Sprinkle with chives.

Florence Fulp (Mrs. Guy)

SPINACH SOUFFLE

2 pkg. chopped frozen spinach
1 pkg. Lipton's dry onion soup
1 c. Pepperidge Farm crumbs mixed with
1 pt. sour cream

Boil spinach; drain well. Reserve juice and use as needed to keep dish from becoming too dry. Mix sour cream and onion soup together and let stand 1/2 hr.

SPINACH SOUFFLE (continued)

Then add to spinach with 3/4 of bread crumbs. Bake in a greased dish at 275° F. for 30 min. until hot. Add rest of bread crumbs sprinkled on top. Makes 6 servings. May be frozen.

Libby Shelton (Mrs. William)

BAKED SQUASH IN SHELL

3 yellow squash	1/2 t. pepper
1/2 c. bread crumbs	1/4 c. sweet milk
1 t. grated onion	2 boiled eggs
1/2 t. sugar	1 t. butter or margarine
1/2 t. salt	6 slices bacon

Boil squash 10 min. in salt water. Take out of water, cut in 1/2 lengthwise, scoop out center of squash and combine bread crumbs, chopped eggs, butter, milk, salt, sugar, pepper and onion. Place squash shells in baking dish and stuff with mixture. Strip with bacon and bake in 350° F. oven until bacon is crisp.

Jane Bellamy (Mrs. W. G.)

SQUASH CASSEROLE I

1 lb. summer squash	1/2 t. pepper
1/2 c. grated onion	1/4 c. bacon drippings
1/2 c. green pepper	1 1/4 c. bread crumbs
2 T. chopped parsley	1/2 c. milk
1/8 t. nutmeg	2 eggs
1 t. salt	4 strips bacon

Grate squash, combine with onion, green pepper and parsley. Season with nutmeg, salt and pepper. Combine bacon drippings, 1 c. bread crumb mix and slightly beaten eggs. Fold into squash mixture. Pour into greased casserole. Fry bacon until almost crisp, crumble and combine with 1/4 c. bread crumbs; sprinkle over top of squash. Bake in oven 350° F. for 35-40 min.

Linda Schowalter (Mrs. Paul)

SQUASH CASSEROLE II

6 med. squash, chopped	1/2 lg. onion, chopped
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SQUASH CASSEROLE II (continued)

Boil squash and onion together until tender. Drain well; put in a bowl and mash with a fork. Add 1/2 c. extra sharp cheddar cheese, 3 T. butter, 1 egg, beaten, 1/2 c. milk, salt and pepper. Sprinkle on top 2 pieces bread, toasted and chopped up. Place in 1 1/2 qt. casserole (greased) and bake 30 min. at 350° F. Serves 4-6.

Judy Stanley Yokeley (Mrs. Steven)

Similar recipe: Florence Fulp (Mrs. Guy)

Variation: Add 1 chicken bouillon cube and 1 carton sour cream. Sara McLendon (Mrs. H. M.)

SQUASH CASSEROLE III

2 c. cooked squash	1 carton sour cream
1 can cream of chicken soup	1/2 pkg. dry stuffing mix (Pepperidge Farm)

Combine squash mix and chicken soup. Let cool. Add sour cream. Butter dish, start with dry stuffing mix on bottom of casserole dish. Add squash mixture and top with dry stuffing mix. Dot with margarine. Bake in 350° F. oven until bubbly.

Betty Fox (Mrs. Richard)

Variation: Add 1/2 c. grated carrots. Mary Thomas (Mrs. Emory)

SQUASH PATTIES

1 lb. cooked white squash, mashed fine
1/2 c. wheat germ
1/2 c. coarse grated pecans
1 egg
1 sm. onion, grated
1 sm. green pepper, grated
1 t. kelp
1 t. honey

Mix ingred. into cooked squash in order in which they

SQUASH PATTIES (continued)

are listed. Drop from spoon and bake on a hot oiled griddle. Brown lightly on each side. Serves 4.

Margaret Carter (Mrs. Ralph)

SWEET POTATO CASSEROLE

2 1/2 lbs. sweet potatoes	1/2 c. flaked coconut
6 T. butter or margarine	1/2 c. orange juice
3 eggs, slightly beaten	1/2 t. salt
1/2 c. sugar	1/2 t. vanilla
1/2 c. chopped pecans	16 lg. marshmallows

Boil sweet potatoes until tender. Mash potatoes. Stir in butter or margarine. Beat in eggs, sugar, pecans, orange juice, salt and vanilla. Turn into 1 1/2 qt. buttered casserole. Bake, uncovered, in 350° F. oven for 30 min. Top with marshmallows and return to oven until marshmallows are golden brown, about 10 min. more.

Florence Fulp (Mrs. Guy)

GRATED SWEET POTATO PIE

1/2 t. vanilla	1 c. sugar
2 c. milk	cinnamon, optional

Beat all together. Grate raw sweet potatoes into mixture until enough to make fairly thick. Sprinkle with a little sugar and butter. Bake at 400° F. until set.

Etta Ives (Mrs. Hubert)

SWEET POTATO PUDDING I

1 1/2 c. grated raw sweet potatoes	1/2 t. cinnamon
1/2 c. margarine	1 t. vanilla
1/2 c. sugar (white or brown)	1 sm. can milk
1/2 t. ginger	1 egg
1/2 t. nutmeg	1/2 c. drained raisins

Mix and bake at 350° F. for 1 hr. Serves 8.

Kay Carter (Mrs. Jerry)

SWEET POTATO PUDDING II

3 c. shredded raw sweet potatoes	1 t. allspice
2 c. milk	1/2 t. nutmeg
2 eggs, beaten	1/4 t. ginger
3/4 c. brown sugar	2 T. melted butter
1 t. cinnamon	pinch salt

Add milk, sugar, butter and seasonings to eggs. Mix with shredded sweet potatoes. Pour the mixture into a buttered baking dish. Bake at 350° F. for 1 hr. Serve warm or cold. May freeze.

Florence Fulp (Mrs. Guy)

Similar recipe: Libby Shelton (Mrs. William)

Variation: Top with 1/2 c. chopped nuts before baking and serve with whipped cream. Grace Lackey (Mrs. L. W.)

SWEET POTATO YAMS

6 med. potatoes	1 1/2 c. brown sugar
sm. can pineapple	salt
1/4 c. butter	1/3 c. water

Boil potatoes until tender. Peel, slice, place in baking dish. Add sugar, pineapple, butter and salt. Place another layer of potatoes, then more sugar, pineapple, butter and salt. Then add water. Bake 350° F. for 1 hr.

Edith Segraves (Mrs. John)

BAKED STUFFED TOMATOES

6 lg. tomatoes	1 egg, well beaten
1 c. bread crumbs	2 T. melted butter
1/2 t. salt	1 t. minced parsley
1 T. minced onion	pepper

Remove the stem ends of tomatoes and cut out the centers. Fill with filling made of the rest of the ingred. Place in a baking dish and bake in a moderately hot oven 350° F. for 30 min.

Eleanore Lewis (Mrs. Henry A.)

FRIED GREEN TOMATOES

4 lg. green tomatoes
1/2 c. all-purpose flour or corn meal
1 t. salt
1/4 t. pepper bacon drippings or salad oil

Cut tomatoes into 1/4 in. slices. Combine flour (or corn meal), salt and pepper. Dredge tomato slices with this mixture. Place in heavy skillet containing hot bacon drippings. Fry slowly until brown, turning once. Yield: 6-8 servings.

Grace Lackey (Mrs. L. W.)

SCALLOPED TOMATOES

Break stale bread into coarse pieces to make 1 1/2 c. and place in a baking dish. Pour 1/3 c. melted butter over the bread and mix until coated. Meanwhile add 1 t. salt and 6 T. brown sugar to a pt. or No. 2 can tomatoes. If desired, add 1/2 t. dried basil. Heat tomatoes to boiling and pour over bread. Stir to distribute bread in tomatoes. Bake in a 425° F. oven for 30-40 min. or until well-browned. Serves 4.

Connie Davis (Mrs. Bernard)

Similar Recipes: Linda Schowalter (Mrs. Paul), Libby Shelton (Mrs. William) and Florence Fulp (Mrs. Guy).

TOMATOES STUFFED WITH RICE

6 lg. tomatoes 1/2 t. salt
2 c. cooked rice 1/8 t. pepper
1 green pepper, parboiled and chopped
1/2 c. chicken broth 1/8 t. grated onion

Cut a slice from the top of each tomato and scoop out pulp. Mix the rice with green pepper. Moisten with chicken broth. Season with salt, pepper and onion. Add 3 T. tomato pulp and mix well. Fill tomatoes with mixture and bake in covered dish 350° F. until tomatoes are done.

Linda Davis (Mrs. Jerry)

WILTED LETTUCE

3 slices bacon	1 1/2 t. salt
1/2 c. vinegar	1 sm. onion, minced
1/2 c. water	1 egg, well beaten
2 T. sugar	fresh or head lettuce

Snip bacon into sm. pieces; sauté until crisp in lg. skillet. Stir in vinegar, water, sugar, salt, onion and egg. Heat to boiling, stirring constantly. Wash and drain lettuce. Tear into sm. pieces. Toss with hot dressing in skillet. Yield: 6 servings.

Grace Lackey (Mrs. L. W.)

NOTES

NOTES



Sketched by Robert B. Dance and used with his permission. This scene is included in the information brochure which accompanies his beautiful water-color of the Gemein Haus, from which he has made a limited number of prints available.

Scene of stone floor and kitchen fireplace in the Gemein Haus.

Specials

CHILDREN LEARN WHAT THEY LIVE

If a child lives with criticism,
 He learns to condemn.
If a child lives with hostility,
 He learns to fight.
If a child lives with ridicule,
 He learns to be shy.
If a child lives with shame,
 He learns to feel guilty.
If a child lives with tolerance,
 He learns to be patient.
If a child lives with encouragement,
 He learns confidence.
If a child lives with praise,
 He learns to appreciate.
If a child lives with fairness,
 He learns justice.
If a child lives with security,
 He learns to have faith.
If a child lives with approval,
 He learns to like himself.
If a child lives with acceptance and
 friendship,
 He learns to find love in the world.

Dorothy Law Nolte

ECOLOGY AND HEALTH FOODS TIPS

As inflation and the energy crisis hit harder and harder, the old-fashioned virtues of thrift and independence take on new importance and become more attractive. Magazines and newspapers are full of suggestions for cutting corners, making do and doing without. Now is the time for changing your life style and giving some thought to what we need to save for future generations. We may find ourselves making great sacrifices someday but even now we could begin to change some of our attitudes and make a start. Here are a few suggestions to add to the others you have been reading about.

Use light bulbs with a lower wattage in hallways and non-work areas, anywhere you just need enough light to get around.

If you have a dishwasher, stop using the drying cycle. Just open the machine at the end of the rinse. The dishes will be so hot that they will air dry in a very short time.

If you have been turning on your clothes dryer for a little extra time if they are damp at the end of a cycle take them out and hang them on a rack to finish drying instead. Even better still get an outdoor clothesline and use the dryer only for permapress things and when the weather is bad.

Buy the men in your family shaving mugs, soap and brushes and get rid of those wasteful aerosol cans. Many gift catalogs now list razorstrap, whetstones, etc.

Save newspapers for the Rescue Mission or other collection agencies. Watch the newspaper for place to take cans and bottles. Recycling will probably become more and important and land fills may be a thing of the past.

Make a compost heap from the vegetable matter from your kitchen and the leaves and refuse from your yard. Gardening books can give complete instructions for making a

proper heap. The completed compost can be used as top dressing for lawns or around shrubs in addition to a garden.

By all means, have a garden--even if it's tiny. For excellence among hobbies it probably ranks number one. You get physical exercise, mental therapy, emotional satisfaction-as well as financial reward. Even if you hate it (a few people can) it is worth doing for that last reason. Start small if you feel unsure. Dig up a flowerbed sized salad garden. Try a few tomato plants staked up against the house. Eggplant makes an attractive, sturdy plant in a big pot for a porch or patio if in the sun. Plant fruit and nut trees instead of the usual ornamental shrubs. Have fun.

Some power kitchen appliances, such as a blender, cannot be replaced by non-electric devices but you could probably get along without an electric can opener, carving knife, knife sharpener, etc.

Check the seal on your refrigerator door. It should be tight enough to hold a piece of paper when closed. A regular refrigerator uses less power than a frost-free.

Wash and reuse aluminum foil and plastic wrap.

Take showers instead of baths. Save that deep soaking bath for a special luxury occasion.

Save backs of envelopes, letters, junk mails, etc. to use for telephone notes and jottings instead of clean paper.

Vegetable parings such as carrot tops, celery leaves, potato peelings, lemon rind, can be used for making stock. You can even put in things like egg shells. Store in a tightly covered container in the refrigerator until you have a quart or more, then cover with water and boil 10 or 15 min. Strain and store in the refrigerator or freeze. Use for soups, cooking rice or any vegetables, making sauces or gravy. The vegetable matter you have strained out can go on your compost heap.

Be alert for other ideas for saving our energy and resources. They're all around and you can figure out many

of your own.

Finally, make it a challenge and not a chore. Put a little romance into it. Eat dinner by candlelight.

HERBAL TEAS

A good move for both health and the pocketbook can be made by switching from coffee and regular tea to herbal teas. Not only do they not contain caffeine but several are quite nutritious because of their vitamin C content, some are supposed to be excellent medicines, all are soothing and comforting and several can be fixed at home for free.

Rosehip, hybiscus and sumac teas are all high in vitamin C and brew to a beautiful rosy color. They are very tart and rather citrusy in flavor. Rosehip and hybiscus will probably have to be purchased (they are available at local health food stores) but sumac is made from the red seed heads of the common shrub seen along roadsides in late summer and fall. If you want to make sumac tea gather your seed heads away from the highway with its polluting chemicals and check to make sure you have the right thing by smelling. The sumac that makes the tea has a lemon-like fragrance. Wash the seed heads, break into sections and put in a bowl and cover about half-way with water. Pound the seeds with a hammer, pestle or whatever you have until the water is pink. Strain the liquid through 3 or 4 layers of cloth (the little seeds are very hairy), sweeten with sugar or honey and serve hot or iced. Hot sumac tea is good spiced with a cinnamon stick. Rosehip and hybiscus are brewed like regular tea using about the same amount per cup but steeping slightly longer. Sweeten with sugar or honey. Do not use saccharine; it does very strange things to the color and flavor. These teas are very good as substitute for breakfast orange juice.

Many other teas can be purchased or made from dried herb or berry leaves. These will be more delicate in flavor than the above and will require larger amounts and longer steeping time than regular tea. Mints, chamomile, lemon balm, sage, fennel, anise, pennyroyal, horehound

and many more herbs can be dried. Strawberry, raspberry, blueberry and blackberry leaves can be used. These can be dried in the sun or an oven but herbs should be dried in a warm, dark place. Not everyone likes all of these teas. You should experiment to find out what you like and blend some if you wish. One of the easiest to obtain and prepare is persimmon leaf tea. Pick good, fresh green leaves; oven or sun dry. Crumble teas before brewing.

All teas should be stored in air-tight containers and kept out of light.

Isabel Zuber (Mrs. Richard)

PLAY DOUGH

(an inexpensive play item which can be used over and over)

In a heavy aluminum pan mix 1 c. flour, 1/2 c. salt and 2 t. cream of tartar. Add 1 c. water and 1 T. salad oil. Cook over low heat stirring constantly until it comes away from the sides of the pan. Color with food colors when cool. Store in plastic containers in refrigerator. Children love to play with this while mother is busy.

Isabel Zuber (Mrs. Richard)

GRANOLA

Granola is a dry breakfast cereal based on toasted rolled oats included in most groups of health food recipes. It can be made with many additional ingred. in many different ways. You can be original and put in or take out as your family prefers. These are only general directions.

4 c. rolled oats	1/2 c. sesame seed
1 c. wheat flakes	1/2 c. sunflower seeds
1 c. rye flakes	1/2 c. wheat germ

Toast these ingred. in a heavy covered pot (such as a Dutch oven) in a 300° F. oven, stirring occasionally. When the rolled oats have browned and no longer smell

GRANOLA (continued)

raw, add:

1 c. shredded or flaked coconut 1/2 c. slivered almonds

Toast about 10 min. longer. While toasting the last 2 ingred., heat in a saucepan 1/3 c. honey, 1/3 c. safflower oil and 1 t. salt. Pour the honey-oil mixture over all the toasted ingred. Add raisins if desired. Serve with milk and more honey if you want it a little sweeter. Store in a covered container in refrigerator.

Isabel Zuber (Mrs. Richard)

GUIDELINES FOR USING HERBS AND SPICES

When first experimenting, easy does it! Use just enough to heighten natural food flavors.

Start with 1/4 t. dried herbs to 4 servings; to 1 lb. of meat, poultry, fish; to 2 c. of sauce, vegetables, soup. Measure dried herbs. Crush in palm of hand before adding--helps hasten flavor release. If substituting fresh herbs for dried, use 3 to 4 times as much.

Add herbs at same time as salt and pepper to meats, vegetables, sauces and soups.

For long cooking foods, such as stews, add herbs during the last 1/2 hr. of cooking time.

Add herbs to juices or cold sauces well ahead of time--let stand overnight if possible.

Balance the seasonings. One strongly-seasoned dish per meal is generally a good rule.

Swaneda Cleckley (Mrs. M. A.)

DIRECTIONS FOR MAKING LYE SOAP

Dissolve 1 can Lye in 2 1/2 pts. hot water. Let cool. Pour lye solution in a slow easy stream into 6 lbs. of melted fat stirring constantly. Continue stirring until cool. Pour into boxes that have been dipped in cold water. Cut into desired size or squares when firm enough to hold in a solid shape.

Ingredients:

6 lb. melted fat - bacon/sausage or other waste fat

1 can lye

2 1/2 pt. hot water

Swaneda Cleckley (Mrs. M. A.)

HOME GARDEN VEGETABLE PLANTING GUIDE

(Piedmont Area North Carolina)

<u>Seed</u>	<u>Best Planting Dates</u>
Asparagus	Nov. 15-Mar. 15
Beans, snap	Apr. 15-July 15
Beans, Pole	Apr. 15-July 1
Beans, Lima	May 1-July 1
Beets	Feb. 15-Apr. 1, Aug. 1-Sept. 1
Broccoli (plants)	Feb. 15-Mar. 15, July 15-Aug. 15
Cabbage (plants)	Feb. 1-Apr. 1, Aug. 1-Sept. 1
Cantaloupe	Apr. 20-June 10
Cauliflower (plants)	Mar. 1-15, July 1-Aug. 15
Carrots	Feb. 1-Mar. 1, July 15-Aug. 15
Chinese Cabbage	Aug. 15-Sept. 1
Collards (seeds or plants)	July 15-Aug. 15
Corn, sweet	Apr. 15-June 1
Cucumbers	Apr. 20-May 15
Eggplant (plants)	May 1-June 30
Kale	Feb. 15-Apr. 1, Aug. 15-Sept. 15
Kohl-rabi	Feb. 15-Aug. 15, Aug. 1-Sept. 15
Lettuce leaf	Feb. 15-Apr. 1, Aug. 15-Sept. 15
Lettuce head (plants)	Feb. 15-Mar. 15
Mustard	Feb. 1-Apr. 1, Aug. 1-Sept. 15
Onion (plants or sets)	Feb. 1-Mar. 15
Okra	May 1-June 1
Peas, garden	Feb. 1-Mar. 1
Peas, field	Apr. 15-July 1
Pepper (sweet and hot)	May 1-30
Potato, Irish	Mar. 1-15
Potato, sweet (plants)	May 15-June 15
Pumpkin	Apr. 15-May 15
Radish	Feb. 1-Apr. 15, Aug.-Sept. 15
Rutabaga	Feb. 1-Apr. 1, Aug. 1-15
Spinach	Mar. 15-Apr. 15
Squash, summer	Apr. 15-May 15
Squash, winter	Apr. 15-May 15
Tomatoes (plants)	Apr. 20-July 15
Turnip	Feb. 1-Apr. 16, Aug. 1-Sept. 15
Watermelon	Apr. 15-June 1

MENU AND SOME OF THE RECIPES
FOR FOODS SERVED TO MRS. FRANKLIN D. ROOSEVELT
IN SEPTEMBER OF 1935 IN MARION, VIRGINIA WHERE
SHE PAID A VISIT PROMOTING MOUNTAIN BALLADS AND
FOLK MUSIC.

MENU

Chicken Salad with toasted almonds with homemade
mayonnaise served on small oblong barely warm
finger-type rolls

Salmon Salad Supreme with homemade mayonnaise stuffed
olives and very small cucumber pickles

Deviled Eggs with chives decorated with parsley

24-Hour Salad - recipe attached

Mixed fruit salad not congealed

Pear-grape Salad with parsley. Half a pear on lettuce
cup with flat side on serving plate. White grapes
(canned ones) are cut in half and the pear halves
are covered with the grape halves, and decorated
with parsley. If mayonnaise is desired, it may
be used to fill the pit in the pear half. Cream
cheese tinted green was used to hold grape halves
in place.

Potato Rolls

Pound Cake squares with fresh coconut icing

Fresh Coconut cake squares with white icing

Lemon all butter pound cake

Four-in-one tea dainties - recipe attached

MENU (continued)

Homemade Strawberry ice cream made with real cream and strawberries grown by the husband of the caterer

Coffee - Hot tea - Iced tea with lemon and mint

FOUR-IN-ONE TEA DAINTIES

2 1/2 c. sifted flour	1 c. sugar
2 1/2 t. baking powder	1 egg
1/2 t. salt	1 t. vanilla
1/2 c. butter	1/2 c. milk

Sift flour and measure. Add baking powder and salt and sift. Cream butter, add sugar and cream all together until smooth. Add eggs and vanilla and beat. Add flour and milk alternately. Divide mixture in 4 parts and make the following 4 variations.

Chocolate Strips

Add 1 sq. melted chocolate. Spread on 8x8x2 in. pan and cover with mixture of 2 T. sugar, 1 t. grated orange rind and 2 T. finely chopped nuts. Bake in moderate oven and cut in strips while warm.

Nut Drops

Drop batter from t. on ungreased tin. Smooth with knife dipped in cold water. Sprinkle with sugar and add 1/2 a pecan in center or sprinkle with chopped nuts. Bake in moderate oven until browned.

Coconut Strips

Add 1/4 c. coconut, mix well and spread in 8x9x2 in. pan. Sprinkle 1/4 c. coconut over top. Bake in moderate oven and cut into strips when done and while still warm.

Spice Squares

Combine 1 T. molasses, 1/2 t. cinnamon, 1/8 t. mace, 1/4 c. raisins. Add to mixture and blend. Spread in 8x8x2 in. pan and bake in moderate oven. Cut in squares.

TWENTY-FOUR HOUR SALAD

1/4 c. sugar	1 c. diced pineapple
2 T. flour	1 c. seeded white cherries
1/4 t. salt	1 c. diced marshmallows
2 egg yolks	6 lettuce cups
1/3 c. lemon juice	1/4 c. blanched and shredded
1/3 c. pineapple juice	almonds or pecans
1/2 c. whipping cream	

Blend together sugar, flour and salt in top of double boiler. Add egg yolks and beat well. Add fruit juices and place over hot water and cook until very thick and smooth, stirring constantly. Cool and add whipped cream. Drain fruits of their juices. Add fruits and marshmallows to nut meats and mix well with the dressing. Store in refrigerator for 24-hrs., minimum. At serving time, stir with silver fork breaking particles of fruits, marshmallows and nut meats apart. Pile in lettuce cups on salad plates and serve cold.

Swaneda Cleckley (Mrs. M. A.)

HERITAGE

APPLE DUMPLINGS

Make your favorite pastry pie crust recipe, and roll on floured board to 1/8 in. thick. If amount for a double crust is used, cut the pastry in 8 squares or desired size. On each square place diced tart apples, with 1 T. white sugar, 1 T. brown sugar, 1 T. butter and 1/8 t. nutmeg. Moisten edges of dough and fold together. Place in baking pan and sprinkle tops with brown sugar, white sugar and nutmeg (cinnamon may be used instead of nutmeg if you prefer). Place lump of butter on the dumplings. Bake in oven at 375° F. for 30 min. basting every 5-10 min. with syrup from the pan. Bake until dark rich brown without burning. Serve with thick plain cream.

Swaneda Cleckley (Mrs. M. A.)

BOILED CUSTARD ICE CREAM

(My Grandmother Duke's recipe)

4 eggs	1 lg. can milk
1 1/2 c. sugar	2 qts. sweet milk
2 T. flour	1 t. vanilla

Beat eggs. Mix sugar and flour and add to eggs. Add can of milk, vanilla and then sweet milk. Cook over med. heat until it is slightly thickened. Freeze.

Connie Davis (Mrs. Bernard)

MRS. SEXTON'S BOILED CUSTARD

Put 1/2 gal. morning's milk into a kettle and allow to come nearly to a boil. Have ready 6 well-beaten eggs sweetened with 1 coffee c. full of sugar. Strain through a fine towel onto the eggs and sugar, stirring rapidly. Scour the kettle nicely and put custard back on fire and let it stay a few min. until it scarcely boils, stirring gently to prevent burning. Pour into

MRS. SEXTON'S BOILED CUSTARD (continued)

bowl and dip up with a lg. ladle, dipping up and down until nearly cold. Froth (now we say whip) 1 pt. of cream and pour over top. Should be flavored with vanilla.

Swaneda Cleckley (Mrs. M. A.)

This is a recipe from Civil War Days.

OLD FASHIONED BROWN SUGAR PIE

Cream, by hand: 1/2 stick butter
 1 packed c. brown sugar
 2 scant T. flour
 1/4 c. sweet milk
 1 t. vanilla
 1 egg (do not beat egg)

Cream well. Pour into unbaked pie shell and bake at 350° F. on bottom rack until firm.

Florence Fulp (Mrs. Guy)

CORN BREAD
(My Great, Great Grandmother's)

1 c. plain flour	enough sweet milk to make
1 c. plain corn meal	right consistently
2 t. baking powder	1 egg
1 t. sugar	a little lard
pinch salt	

Grease pan and bake until brown and done.

Kathrine Shore (Mrs. B. Clyde)

CORN COB JELLY

12 med. red corn cobs
2 qts. water
1 (1 1/4 oz.) pkg. powdered pectin
3 C. sugar

Wash the corn cobs and cut in 4 in. lengths. Put in container, add 2 qts. water and bring to boil. Reduce

CORN COB JELLY (continued)

heat and boil slowly for 35-40 min. Strain the juice. Measure 3 c. juice into lg. container. Add the powdered pectin and bring to boil. Add sugar and again bring to the boiling point. Boil 5 min. Skim and pour into hot, sterilized glasses or jars and seal.

Grace Lackey (Mrs. L. W.)

(I haven't tried this. It came in book of Oldtime Foods)

RARE OLD RECIPES ON THE FINE ART OF CURING MEATS
(Found in the early eighteenth century cookbooks recorded by the famous German cooks who settled in Eastern Pennsylvania.)

TO CURE HAMS

100 lbs. of ham (from corn-fed hogs)
3 oz. salt peter
1 pt. fine salt (best quality)
1/2 lb. brown sugar

Mix thoroughly the last 3 ingred. and rub over the hams and let stand for 24 hrs. Then rub the meat with 2 pts. fine salt and 1/8 lb. black pepper. Let stand for 5 days and then rub meat again with fine salt. Set aside for 30 days. At the end of 30 days, hang the meat up and brush off the salt. Have hams smoked at a good smoke house, smoking them for 10 days with wood. When finished, rub entire ham with red pepper, wrap carefully in brown paper and then in muslin bags and hang up with the hock down. Hams prepared in this manner will keep indefinitely, and flavor and quality improve with time.

Eleanore Lewis (Mrs. Henry A.)

FRESH GARDEN PEAS AND DUMPLINGS (100 year old family recipe)

3 c. fresh garden peas
3/4 stick butter or margarine
1 pkg. Flako or Jiffy pie crust mix
(or your own scratch dumplings)
salt to taste
milk and flour mixture if needed

FRESH GARDEN PEAS AND DUMPLINGS (continued)

Simmer until tender peas and butter or margarine in enough water so there will be plenty of broth. Season to taste. Roll and cut pie crust or scratch dough into strips, pepper and stick with a fork in several places and add a few strips at a time to simmering peas. Use a WOODEN spoon so that dumplings will not separate. Add mixture of strained milk and flour if needed to make thicker. Be sure that dumplings are cooked enough but not overcooked.

Florence Fulp (Mrs. Guy)

FRUIT BALLS (Old Virginia recipe)

Put through meat grinder, equal parts of dates, nuts and figs. Form into balls and roll in confectioner's sugar or roll out and cut into little cakes. Place 1/2 nut into each of above. If moisture is needed for right consistency of mixture, a sm. amt. of fruit juice may be added. Raisins may be added or substituted for nuts if preferred.

Swaneda Cleckley (Mrs. M. A.)

GOLD CAKE

8 egg yolks	1 1/2 c. flour
1 c. sugar	2 t. baking powder mixed
1/2 c. butter	with flour
1/2 c. sweet milk	

Cream butter and sugar together until fluffy. Add egg yolks and beat until well mixed. Add flour and milk alternately. Add vanilla. Bake. Ice with chocolate frosting.

Rebecca Conrad

GROSSMUTTER'S POUND CAKE

(This recipe was my Great Grandmother's and dates back to early 1800's.)

1 lb. sugar	10 eggs
1 lb. flour	1/2 t. nutmeg
1 lb. butter	wine glass of brandy

GROSSMUTTER'S POUND CAKE (continued)

Work butter and sugar together until very creamy. Add eggs, 1 at a time, alternately with the flour. Each egg should be worked in for at least 5 min. Work this way for 1 hr. Should there be any flour left, add it to the mixture. Add the nutmeg and brandy. Pour into a very deep pan, lined on the sides and bottom with greased paper. Bake on sm. stand in lower part of slow oven for 2 hrs. The fire in the coal or wood stove must be watched very carefully so that the oven temp. will not rise or fall suddenly. (Modern method - bake in moderately slow oven 325° F. for about 2 hrs.)

Eleanore Lewis (Mrs. Henry A.)

HOPPIN' JOHN

(This is an old Southern dish, in many places a traditional one for New Year's Day. It is also very modern in that it uses a combination of rice and dried beans, very sound nutritionally when you are substituting plant protein for animal protein.

Cooked black-eyed peas
Cooked brown or white rice
bacon
onion
salt and pepper

Fry bacon. Drain and break in pieces. Saute onion in bacon grease and drain. Season peas with onions, salt and pepper. Serve peas with their juice on top of the rice and sprinkle with the bacon pieces.

Isabel Zuber (Mrs. Richard)

JELLY ROLL

(From the cookbook of Bertha Atkins, my Great Grandmother, about 1900.)

1 c. sugar	1/4 c. water
3 eggs	1 t. baking powder
1 c. flour	

Mix and bake in a long tin at 350° F. Spread with jelly and roll. Cut into slices.

Sherry Jones (Mrs. Robert)

MAKING SAUSAGE

20 lbs. home-dressed lean pork meat
10 lbs. clear fat pork
2 t. sugar
1 t. ginger
1/2 lb. fine salt
2 T. pepper
1 T. sage (optional)

Cut meat into sm. pieces and add the seasonings. Put through a sausage cutter, grinding twice. Pack into sterilized jars and keep in a cool place. Use as wanted.

Eleanore Lewis (Mrs. Henry A.)

MRS. PAINTER'S MINCE MEAT

Take lean, fine-grained beef and boil until very tender. Chop fine and measure. Peel and mince 3 times as much apples as meat. Add 1 pkg. seedless raisins, 1 pkg. currants to each 3 lbs. beef. Add 1/2 c. butter melted, a little salt and very little pepper, 1 t. ground nutmeg and 1 T. ground cinnamon to each 3 lbs. minced beef and 9 lbs. minced apples. Some sweet pickle, cherry syrup or canned cherry juice and just a very little bit of good vinegar, and a few minced cherries to give a very good flavor. Add to above enough sugar to make it moderately sweet, will depend some on tartness of apples and individual tastes but mince meat must not be too sweet or it will be indigestible. Put all but spices in preserving kettle on back of stove and let simmer till apples are done. Will keep for months when canned. If too dry when opened for use later, add a little boiling water to make it moist. Citron may be added if desired. When apples are tender, add spices (nutmeg and cinnamon listed above) also ginger, cloves and all spice to suit your taste. Citron also improves the flavor for those who enjoy this fruit.

Swaneda Cleckley (Mrs. M. A.)

PUDDING SAUCES

Vanilla: Cream together 1 c. sugar, 1/2 c. butter creamed together and thinned with 1 c. rich cream. Flavor with vanilla and serve over lukewarm or cold or room temp. pudding.

PUDDING SAUCES (continued)

Wine: Cream together 1 c. sugar and 1/2 c. butter. Add 1 c. sweet wine and put in top of double boiler. Stir vigorously until it foams, when it is ready to be poured over the pudding and served immediately.

Swaneda Cleckley (Mrs. M. A.)

ROCHESTER CAKE

2 c. sugar	3 eggs
1 c. butter or 1 c. shortening with 1/2 t. salt	1 t. nutmeg
3 c. sifted flour	2 c. seeded raisins
1 T. cinnamon	1 c. milk
	1 t. soda

Cream sugar and butter; add eggs. Roll raisins in little of measured flour. Sift remaining flour with rest of dry ingred. and mix into creamed mixture with milk. Blend well. Add raisins. Bake in 4 greased layer pans at 350° F. 25-30 min. Frost with confectioner's sugar frosting and put grated fresh coconut between layers and on outside cake. Store in cool place and let ripen 4 days to 1 week.

Opal Ham (Mrs. John)

SILVER CAKE

8 egg whites	3/4 c. flour
2 c. sugar	2 t. baking powder mixed with flour
1/2 c. butter	
3/4 c. sweet milk	

Cream butter and sugar together until fluffy. Add egg whites and beat until well mixed. Add milk and flour alternately. Add vanilla. Bake. Ice with creamy white icing and add coconut to layers and top.

Rebecca Conrad

SHOO-FLY PIE (Molasses Crumb Cake)

Filling: 1 rounded t. baking soda
1 c. dark New Orleans molasses

SHOO-FLY PIE (continued)

1 c. boiling water

Crumbs: 3 1/2 c. flour
1 c. sugar
1 c. shortening
dash salt

2 pie shells

Line 2 pie pans with unbaked pastry. Mix molasses and boiling water with soda. Pour mixture into pastry shells. Then mix ingred. for crumbs and sprinkle evenly on top of filling. Do not stir. Bake in hot oven, 350° F. for about 1/2 hr.

Eleanore Lewis (Mrs. Henry A.)

SULPHURED APPLES

Pare and slice apples. Place in a wicker basket and suspend over a bed of hardwood coals. Sprinkle the coals with a handful of sulphur. Cover the basket with a lid and wrap the basket in a heavy quilt to keep the smoke in. The apples will be done when the coals have burned out. They will be white and fresh-looking and will keep all winter in a jar or can.

Isabel Zuber (Mrs. Richard)

TEA CAKES

2 c. brown sugar
2 eggs
1 c. lard and butter mixed
4 T. buttermilk
1 t. soda
nutmeg and vanilla
flour, enough to roll

Cut in shapes and bake at 350° F. for 10 min.

Mary Thomas (Mrs. Emory)

TUFFYS

Beat 4 eggs until foamy. Beat in 4 c. brown sugar and 1/4 t. salt. (Do not pack sugar.) Dissolve 2 t. soda in 1 t. of water. Add 3 c. flour or enough to make a soft dough and 3 scant t. nutmeg. Drop by t. on greased cookie sheet. Bake at 350° F. about 10 min. You may have to add a little more flour to make a drop dough.

Grace Lackey (Mrs. L. W.)

(This is an old chewy cookie from my Mother's recipes.)

WHITE CAKE - ICING

(A very old recipe from Josephine Rothrock)

2 1/2 c. flour	1 level c. sweet milk
5 level t. baking powder	1/2 c. butter, light colored
1/2 t. salt	9 eggs, white
1 3/4 c. sugar	1 t. vanilla

Cream sugar and butter thoroughly, 30 min. if possible. Cream with ends of fingers instead of spoon. Sift flour, then measure using spatula to level off 2 1/2 c. Add baking powder and salt and sift 5 times. Vanilla is added to butter and sugar. Pour in a little milk, then alternate with flour, beating hard each time until batter looks like face cream. Add the beaten egg whites and fold over and over beating some more. Cut oiled papers size of bottom of pans and grease papers in bottom and sides of pans thoroughly and put in a cold oven set at 250° F. to 300° F. Bake until when you put your finger on the dough it rises to level.

ICING

1 box pulverized sugar with pure cream enough to make it the proper consistency.

Kathrine Shore (Mrs. B. Clyde)

TIPS FOR THE CAREER HOMEMAKERS

Plan emergency menus for the unexpected along with ingred. and dishes prepared ahead (frozen). Make list with instructions for several such meals and keep where entire family can go into action by the itemized instructions.

Plan meals for several days in advance. Use "daily food guide" to see that family receive proper nutritional needs. Check to see that ingred. are on hand and make up shopping list.

Keep in mind not only nutrition but also color, texture and flavor for all meals.

Always keep paper and pencil in a convenient place for you and family to note items to be replenished on next grocery shopping trip.

Use food that require few cooking utensils and are simple to prepare.

Use tinfoil or wax paper where possible to eliminate washing containers. Try brown in bag ideas. Use paper baking cups and aluminum foil for muffins, cupcakes, individual servings of leftovers to be heated.

Prepare large amounts of food for more than one meal. Vary dishes with leftovers, particularly meats from the weekend. Freeze food in dishes that can be stuck into oven and served directly to table.

Set aside several hrs. each month and prepare freezable casseroles around which you can plan a meal. Wrap foods in meal-size packages. Use special pencil for marking wrappers and give information: name of dish, number it serves, defrosting time (if necessary), directions for further preparation along with oven temperature, etc.

A DAILY FOOD GUIDE - THE BASIC FOUR

Milk Group

- Children 3 to 4 cups
- Teenagers 4 or more cups
- Adults 2 or more cups

Vegetable-Fruit Group

4 or more servings.
Include - a citrus fruit or other fruit or vegetable
 important for Vitamin C.
 a dark-green or deep-yellow vegetable for
 Vitamin A, at least every other day.
 other vegetables or fruits.

Meat Group

2 or more servings, beef, veal, pork, lamb, poultry,
fish, eggs.
As alternates, dry beans, dry peas, nuts.

Bread-Cereal Group

4 or more servings, whole grain-enriched-restored.
This includes macaroni, spaghetti, noodles and rice.

COLE SLAW FOR FREEZER

- | | |
|---------------------|------------------------------|
| 1 med. cabbage head | 1 bell pepper, chopped |
| 1 t. salt | 1 med. onion, finely chopped |
| 1 carrot, grated | (optional) |

Grate cabbage and sprinkle with salt. Let stand 1 hr. or more. Squeeze out excess liquid and place cabbage in lg. bowl, add carrot and green pepper. Separately mix 3 c. water, 1 c. vinegar, 1 t. mustard seed, 1 t. celery seed with 1 1/4 c. sugar; bring to boil and cool ingred. until lukewarm. Mix with cabbage mixture, chill and freeze in containers.

Items found to be freezable--use within 2 months and freeze the day leftover. Wrap well. Mark clearly.

Leftovers:

Rice - use in casseroles or reheat by adding small amt. of water.

Onions - cut up, defrost and use in cooking or on hot dogs, etc.

Roast beef - sliced or chopped for casseroles or hot sandwiches.

Grated cheese - preserves bits and pieces and ready for all types of dishes, garnishes.

Bread crumbs buttered - use on top of special dishes

Nuts, chopped up

All meats, best if covered with their liquid or gravy.

Sweet potatoes of all types in dishes to be reheated.

I never had any luck with freezing hamburger rolls and hot dog rolls. I ended up using them for dressings in meat dishes.

DISHES FROZEN AHEAD FOR THE UNEXPECTED

PORK CHOPS WITH DRESSING

Brown pork chops, place in casserole. Make family's favorite dressing and pour over pork chops. Bake at 350° F. for 30 min. Freeze, defrost and bake at same temp.

CHICKEN WITH DRESSING

Stew boney parts of chicken or whole. Take off bones and place a layer of chicken in 2 casseroles. Make family's favorite dressing with poultry seasoning and pour over chicken. Bake at 350° F. for 30 min. Freeze, defrost, and bake at same temp.

BONED FROZEN CHICKEN WITH BROTH

Kept on hand can be defrosted, and added to cooked noodles and rice. Broth can be thickened and used with leftover vegetables and poured over leftover breads toasted, etc. Chicken can be cut up and used in chicken salad, creamed chicken, etc.

VEGETABLE SOUP BASE

Use the leftover soup bones and beef stew pkgs. in deep freeze by defrosting, cubing beef, covering with water and cooking on low heat until meat is tender. Remove soup bones, add 1 pkg. Lipton's Onion Soup and freeze in family size pkgs.

Use to add variety of leftover vegetables for soup.
Use to add vegetables purchased on sale, using the liquid for vitamin content.
Just defrost soup base, thicken broth and serve with creamed potatoes or rice.
Use with noodles or rice.

NOODLE CASSEROLE (double for freezing)

1 to 1 1/2 lb. ground beef (use new mixture with soy bean additive)
1 lg. onion (or your instant minced onion, 1 T.)
1 lg. can budget tomatoes
1 can mushroom soup
1 sm. can mushroom bits (optional)
1/2 lb. Velveta cheese
noodles (1 lg. pkg.)
salt and pepper to taste
1 T. worcestershire sauce

Brown meat and onions, add ingred. except for cheese and noodles. Cook slowly for 15 min., add grated cheese. In separate container (lg.) cook noodles as directed and drain. Pour prepared mixture over noodles and fill casseroles. (After defrosting, place in oven 350° F. until bubbling in center, approx. 30-45 min.)
Takes 6 hrs. to defrost.

SAVE THE DAY WITH EGG MIXTURE ON HAND:

EGG MIXTURE

Slowly boil a dozen eggs, cool. Peel, mash and add mayonnaise with salt and prepared mustard to taste. Keep in closed container.

Sandwiches (use imagination)

Egg mixture with: slices of green pepper
sliced olives
tomato and lettuce
cheese and tomato
sprinkle with imitation bacon bits

Meat Salad (with or without lettuce)

Egg mixture with: can boned chicken, leftover chicken
can boned turkey, leftover turkey
can drained tuna or salmon

Add: cubed sweet salad pickle
chopped celery
additional mayonnaise
pineapple chunks } These added will surprise you
pecans } and make it a special dish
white grapes }

Vegetable Salads

Asparagus - drain chilled asparagus, place attractively on lettuce leaf, spoon egg mixture on center and top with green pepper strips, pimento or just paprika.

Green Pea - mix well with mayonnaise:

green peas drained (canned)
egg mixture
chopped celery
chopped onion
cubed sweet salad pickles
cubed milk cheddar cheese

Prepare several hrs. ahead and chill in covered container. Serve with lettuce in bite size, mixed with above pea salad. Keeps well for several days.

Appetizer

Egg mixture
onion juice
green pepper, finely chopped
additional mayonnaise
bacon bits (optional)

Mix well and serve with crackers or potato chips.

QUICK IDEAS FOR CANNED BISCUITS

Use for dumplings - cut biscuits into eighths; drop into boiling chicken broth, cover for 10 min. and serve.

Top an everyday beef stew in casserole dish with biscuits; place in oven 400° F. until biscuits are done.

Serve with thin slices of ham or sausage already placed in biscuits.

Use for homemade doughnuts - cut small hole out of center, and follow directions for frying doughnuts. Coat with sugar in a paper bag method. Cut into different shapes and use same method.

Use for fried pies - Apple

Roll out each biscuit into a circle. Use applesauce seasoned with cinnamon and nutmeg to taste. Place spoonful of applesauce on dough, dot of butter, fold, seal edges, and prick with fork. Either fry or bake in oven 400° F. until well brown.

Use biscuits to perk up any meal, especially when time is short for preparing a meal that "calls" for hot bread.

Party Pizzas

20 thin baked biscuits	1 c. shredded Mozzarella
1 can (6 oz.) tomato paste	cheese
1 t. oregano	1 can grated Parmesan cheese
1/2 lb. sausage meat	stuffed olives

Split baked biscuits in half. Spread biscuits halves with tomato paste that has the salt and oregano mixed with it. Cook sausage in skillet and stir with fork to break in sm. pieces while cooking. Sprinkle cooked sausage meat over the biscuits covered with tomato paste. Top with shredded Mozzarella cheese. Place on cookie sheet and run under broiler to melt cheese. Sprinkle with Parmesan cheese and top with a sliced stuffed olive. Serve hot.

SIMPLE METHOD OF PREPARING VEGETABLES FOR THE UNEXPECTED OR TO CLEAN OUT REFRIGERATOR:

Cabbage wilting??

Cut into sm. pieces (1 in.), place in sm. amt. of boiling water, add pinch of sugar, salt, bring to boil in covered container. Lower heat and steam for 5 min. Add bacon drippings and toss, noting whether cabbage is transparent but still crisp. Serve. (If necessary to keep warm, remove from heat or color will turn. Just reheat just before serving.)

Carrots been on hand for a while...

Shred carrots (med. cut). Place in sm. amt. of boiling water, add pinch of sugar, salt, bring to boil in covered container over med. heat for 5 min. Add butter, toss and serve. Carrots should be slightly crisp and bright in color. (If necessary to keep warm, remove from heat and just reheat or it will become mush and discolored.)

FRIED CORN AND ONIONS

1 12-oz. can Mexican Style corn (or yellow vacuum
packed)
onion sliced in rings
bacon drippings (or butter)
sugar and salt to taste

Place 3 T. of bacon drippings in skillet. Saute sliced onion with lid on over low heat 5 min., stirring occasionally. Sprinkle with sugar and salt. Add corn and heat uncovered 3 to 4 min. longer. Serve immediately - corn discolors if left on low heat. Serves 4.

CANNED POTATOES (or leftover plain potatoes)

Make white sauce (add grated cheese). Place sliced potatoes in casserole, cover generously with the white sauce, sprinkle with paprika or cheese and place in moderate oven until bubbly and browned.

Same casserole method can be used for:

Precooked celery (diced), using celery water and condensed
canned milk for the white sauce.

CANNED POTATOES (continued)

Canned or precooked sm. onions.

Chipped beef with drained canned peas. (Serve over toast, leftover roll, biscuits, hamburger rolls, etc.)

QUICK AND EASY DESSERTS

LEMON ANGEL CAKE

1 lg. angel food cake	2 pkgs. Dream Whip
2 sm. pkgs. lemon jello	1 lg. can crushed pineapple, drained
1 c. sugar	

Mix jello per instructions until it thickens (can use ice method), add sugar and drained pineapple. Then fold into the whipped Cream Whip. Tear cake into bite size bits and line bottom of lg. pyrex dish (1 1/2 in. deep, 8x16 in., 9x14 in.) Pour 1/2 mixture over cake. Place another layer of cake bits and pour remaining mixture over this layer. Chill in refrigerator. Keeps well for several days. Serves 12.

CHOCOLATE PIE

Bake frozen pie crust as directed, cool. (9 in.)
6 Hershey bars with almonds or 1 lg. bar
1 t. vanilla
2 T. milk
1 lg. Cool Whip

Break up Hershey bar(s) into heavy pot, cut almonds smaller, add milk and vanilla. Melt and set aside for 5 min. Then fold into Cool Whip. Pour into cooled pie crust. Chill. (Can be frozen and taken out just before beginning meal.) Serves 6 to 8. Very rich.

LEMON PIE

Bake frozen pie crust as directed, cool. (9 in.)
1 Borden's Eagle Brand sweetened condensed milk (14 oz.)
1 6 oz. can frozen concentrated lemon (Not lemonade)
1 lg. container Cool Whip

Mix Borden's milk and defrosted lemon concentrate. Fold into Cool Whip. Pour into cool pie crust and chill. (Freezes well. Take out just before beginning meal.) Serves 6 to 8. Very rich.

QUICKIE DESSERT

Vanilla ice cream

Defrosted orange juice concentrate

Defrosted grated coconut

Spoon ice cream into attractive sm. dish, cover with 1 T. orange concentrate and sprinkle with coconut. Can be served with cookie.

Betty Sprinkle (Mrs. W. T.)

HOUSEHOLD HINTS

To cool a dish of any hot food quickly, set it in a pan of cold water which has been salted.

Lumps in gravy may be avoided by adding a little salt to the flour before adding the water.

To keep an omelet from collapsing, add a pinch of corn starch and one of powdered sugar to the yolk of the egg before it is beaten.

When a pie has run over in the oven, salt sprinkled over the juice will prevent it from filling the oven with smoke and odor.

Custard filling will not soak into crust if egg white is brushed over the crust before pouring in the custard.

When stuffing a turkey or other fowl, always dry the bird well inside before adding dressing. This prevents a soggy stuffing.

Chewing gum may be quickly removed from clothing, rugs, or upholstery by rubbing ice over the soiled place. The frozen gum is then removed by scraping.

A few drops of vinegar in ice water used for pastry will make it more flaky.

Put a small amount of lard in the water when boiling unpeeled sweet potatoes so the juice will not stick to the sides of your pan.

A few unshelled pecans in the kettle when cooking collards, kale, etc., will help keep the odor down.

HOUSEHOLD HINTS (continued)

From the Woman's Club Cookbook
First Edition, 1948

HOMEMADE FURNITURE POLISH

(Recommended by many antique dealers)

1/3 c. of each: boiled linseed oil
 turpentine
 vinegar

Mix well the 3 items listed above. Shake well each time before using. Pour on soft cloth to apply and wipe completely dry with another clean soft cloth afterwards. DO NOT try to boil your own linseed oil. Buy it from a paint or hardware store. You will be surprised what it will do to improve the appearance of your furniture.

Swaneda Cleckley (Mrs. M. A.)

This was published some years ago in a Heloise column in our local newspaper.

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O Lord, our Christ, may we have thy mind and thy spirit; make us instruments of thy peace; where there is hatred, let us sow love; where there is injury, pardon; where there is discord, union; where there is doubt, faith; where there is despair, hope; where there is darkness, light; and where there is sadness, joy.

O divine Master, grant that we may not so much seek to be consoled as to console; to be understood, as to understand; to be loved, as to love; for it is in giving that we receive; it is in pardoning that we are pardoned; and it is in dying that we are born to eternal life. Amen.

- St. Francis of Assisi

